

NATIONAL HANDBOOK - - No.14.

HELPFUL

JANE . . .

SAYS . . .

**Helpful Hints for Housewife and Handy-man.
Hundreds of Practical, Economical, and
Labour-saving Ideas and Recipes.**

THE BOOK NEEDED IN EVERY HOME.

By J. A. HARFORD.

Price - - 1/6

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FOREWORD.

During the last few years both work and holidays have led me into hundreds of homes, humble or opulent. In every one of these I have noted the need of some reference book or guide to help in the little hundred and one tasks that occur in every housewife's daily life. Hardly a day goes by in any home but there are enquiries by someone as to how to proceed with some job, or the advisability or not of doing so and so. Sometimes the queries can be answered immediately, but frequently one is met by the laconic reply, "Oh, I don't know—how about asking Bill?" But Bill doesn't know, and can only suggest reference to Jean. And so it goes on—in most cases unsatisfactorily, the task in hand probably being ruined through lack of proper knowledge, or put aside indefinitely till someone has a brain wave, or ferrets successfully for information from a neighbour.

When first I realised that this state of affairs existed in every home, I commenced the collection of all the helpful hints that came my way, promising myself to present them in book form as soon as I had sufficient, and at the lowest possible price. It was not long before I found myself with hundreds, many gleaned from extraordinary sources, and now arranged in an orderly manner.

On one occasion I visited the lake country, and while making arrangements for a fishing trip with a friend, we were invited by a fisherman and his wife into their cottage for a cup of tea. The first thing that took my eye in their spotless kitchen was the safe, which stood the usual couple of feet off the ground, but I noticed that it had fur-cuffed legs. On enquiry, I was initiated into the trick of wrapping a band of fur tightly round the legs of furni-

ture to prevent ants from crawling higher upward, for ants will not attempt to penetrate long fur. This idea has been so helpful since to the many long-sufferers to whom I have passed it on, that it is with grateful thanks I now include it in this book, along with the numerous other hints culled from such diverse sources.

In the food section few recipes are included, for this subject is already fully covered by many reputable cookery books. Since, however, most recipe books omit general hints on food preservatives, cooking preparations, and economical hints, I include many useful and interesting items of kitchen wisdom.

As this book becomes more widely known, and other editions follow, I propose each time to add further hints as they come to hand, for it seems they are inexhaustible. Rather than wait any longer before sending the first edition to press, I present herewith my compilation to date, hoping that in every home it reaches it will prove a welcome addition to the family reference shelf.

BOOTS AND SHOES.

BOOTS DIFFICULT TO CLEAN.—Rub with lemon juice and let thoroughly dry before cleaning. Repeat operation if necessary.

A CHEAP BOOTSCRAPER.—Procure a suitable sized board, to which nail close together numerous beer-bottle tops, headside down.

CREAKING SOLES.—The cause of squeaking boots is that air has been entrapped between the soles. Prick the sole with a stout needle, and so free the air. Another method is to pour linseed oil, just sufficient to cover the surface, on a flat dish or large plate, and place the soles of the shoes upon it. The leather will absorb the oil, and not only prevent the squeaking, but make the shoes water-proof as well.

FOOTGEAR.—Wet shoes should be stuffed with paper, laid sideways, and allowed to dry very slowly. It is also an excellent idea to fill them with warm bran, which will absorb all the moisture.

INSOLES.—These can be made from discarded felt hats.

PATENT LEATHER SHOES.—Vaseline or a few drops of olive oil should be gently massaged into the creases before donning. Milk or turpentine rubbed into them from time to time also acts as a preservative. A better idea is to treat them once a week with vaseline, rubbing a little into the leather and leaving for a few hours. After removing all trace of grease, polish as usual. A splendid shine can be got by obtaining from a shoemaker a white heel ball, and rubbing it upon a soft cloth, which can be used as a polisher.

STIFF BACKS.—If you find the backs of your shoes stiff and hard, dampen them thoroughly on the insides and wear them immediately, for they will then take the shape of your heels.

SUBSTITUTE FOR BOOT POLISH.—Try rubbing part of the inside of an orange, or a cut raw potato, on the leather. When dry, polish, and you will be surprised at the resulting shine.

SUEDE SHOES.—Turps. is a good suede cleaner. Stuff the shoes with paper, or use shoe trees, and apply the turps evenly all over with a brush. Place in a current of air to dry to get rid of the odour. If turps. is not available, use petrol. Finish off when dry by brushing with a stiff brush. Well worn suede shoes can be given a new lease of life by rubbing the nap down evenly with a good shoe polish the colour of the shoes, or darker still. Use a brush and rub till they shine. If black is the desired colour, dye them with raven oil, afterwards applying black polish.

TIGHT SHOES.—An easy method of curing shoes tight across the toecaps is to ram dampened wheat into the toecaps, stuffing the rest of the shoes with paper, and leaving overnight for the wheat to swell. Next morning they will be found stretched considerably. Another method is to put the offending shoe on the foot and apply hot "compresses." This has the effect of shaping the leather to the foot. If just sufficient whisky to cover the lining at the bottom of them is poured into and allowed to soak in, they can be worn immediately without any discomfort.

TO BLACKEN TAN BOOTS.—Dissolve a little washing soda in some warm water, and with a cloth wipe over the leather. When dry apply ordinary black cleaner.

TO CLEAN SHOES.—Black Satin Shoes—Sponge with a black cloth moistened with vinegar. If you notice the stitching faded try tinting it with black ink. Light satin shoes are best cleaned with a soft rag (the colour of the shoe if possible), moistened with spirits of wine. Be careful to rub gently only in the direction of the weave, and not across it.

Brocade—Clean with stale breadcrumbs or an art gum indiarubber.

Gold Kid—A mercolised wax preparation is best for cleaning them.

Velvet—Apply methylated spirits.

White Shoes—Mix together equal quantities powdered alum and Fuller's earth, and rub well in with a cloth.

Eucalyptus is splendid for removing the black blemishes left by one's dancing partner.

TO MAKE TAN SHOES DARKER.—Rub tan shoes that are too light with a woollen rag dipped in ammonia, or ammonia and milk. Repeat operation till the desired shade is obtained, then polish in the usual way.

TO POLISH DAMP SHOES.—Add a little paraffin to your cleaner.

TO PRESERVE SHOES THAT HAVE BEEN OUT OF USE FOR SOME TIME.—If leather shoes have been put away for a lengthy period they are often liable to crack when used again unless rubbed with vaseline and left for a day or two longer. Afterwards rub off as much vaseline as possible, and polish in the usual way.

TO PRESERVE THE LIFE OF NEW SHOES.—It is an excellent idea to get your new shoes rubber-soled just as soon as you purchase them, for this insures their keeping their proper shape for their second, as well as their first life.

TO REMOVE SEA-WATER STAINS FROM FOOT-WEAR.—For sea-water stains on brown shoes dissolve a small lump of ordinary washing blue in about two table-spoons of hot milk. With this moisten a rag and dab the

blemishes with it. Let dry and repeat the process. In the morning they will be ready to clean as usual. For seawater stains on black leather, rub on a paste made of blacklead and lemon juice, and leave till dry. Brush off before polishing in the ordinary manner.

TO RENOVATE WHITE KID SHOES.—Colour them brown by sponging them lightly with warm water, then giving them two coats of a strong solution of Condyl's crystals, applying it with a brush. When dry polish them once or twice with a dark stain shoe polish.

TO SAVE MONEY ON SOLES.—It is remarkable to what great extent the life of footgear can be lengthened by frequent applications of varnish. Every week or two (or preferably each week-end), apply two or three coats of a quick drying varnish. The effect of this is to fill the pores of the leather, harden it, and make it waterproof, thereby increasing the life of the shoes considerably.

TO SOFTEN BOOT POLISH.—Turps. or benzine will soften polish that has become hard and caked. Pour a little into the tin, cover, and leave overnight, by which time it will be ready for use again.

TO SOFTEN BOOTS.—Boots that have not been worn for some time, and have become hard and dry, can be softened by first washing them well in warm water, then rubbing oil into them. Castor oil is the best for this purpose. With kid, after freeing them of all dirt with a rag moistened with warm water, apply a mixture of equal parts of melted tallow and olive oil. Repeat as often as necessary.

TO TREAT BLACK MARKS AND OTHER STAINS ON BROWN SHOES.—Rub black marks with unbeaten white of egg; for other stains apply methylated spirit, or a weak solution of oxalic acid. Afterwards polish in the usual manner.

TREAT DYE STAINS with lemon juice, and afterwards rinse in warm water.

TREATMENT FOR CHILDREN'S SHABBY FOOTWEAR.—To renew the surface of children's boots that have become cracked and rough, rub well with beeswax, then polish with a moderately hot iron. You will find the resulting surface equal to new.

TREATMENT FOR SHABBY BROWN SHOES.—You can rejuvenate the shabby toes and heels of your old brown shoes by coating them two or three times with iodine. When dry polish as usual.

TO WATERPROOF BOOTS.—Brush over a mixture of 8oz. olive oil, 8oz. lard, 2oz. caoutchouc (rubber), which have been melted together over a slow fire.

WHEN FOOTWEAR IS HARD TO GET ON.—When difficulty is experienced in getting into shoes try rubbing a

little French chalk on the inside of the heels. Riding boots can be pulled on with greater ease if a little French chalk is first puffed into them.

WHITE TENNIS SHOES.—Wet your cleaning preparation with laundry blue water to give your shoes a snowy whiteness. If using blanco, mix with boiling water instead of cold. If milk is used, the white will not rub off on to anything. Remove grass stains by mixing a few drops of ammonia with one teaspoon peroxide hydrogen and applying it. Rinse afterwards.

BRUSHES AND BROOMS.

AN EFFECTIVE WAY TO SOMETIMES USE A CLOTHES BRUSH.—To enable a brush to pick off fluff and dust more easily, dampen it. This can be best achieved by holding it over the steam of a kettle for a few seconds.

TO CLEAN TOILET BRUSHES.—Add a little ammonia to the water—one can't beat it for removing grease. Warm water is not necessary. Soap tends to soften the bristles. Use borax if ammonia is not available. Ebony-backed brushes should have their wood smeared with olive oil or vaseline before being immersed in water.

TO HARDEN STRAW BROOMS.—Soak them for ten minutes in a solution of alum and cold water.

TO REJUVENATE A CARPET SWEEPER.—When a carpet sweeper becomes ineffective after much use try removing the brush and soaking it in hot water in which a little baking soda has been dissolved. Presently dip the brush up and down to clean it, rinse, and then dry in the sun. A carpet sweeper must of course be oiled occasionally to keep it in good order.

TO STIFFEN HAIR BRUSHES.—After preparing a strong solution of alum water (1oz. of alum to a quart of hot water), leave the brushes to soak in it for half an hour, taking care not to let the backs or handles touch the water. Rinse in cold water before allowing to dry.

TREATMENT OF NEW BROOMS AND BRUSHES.—To lengthen their life, soak in cold water over night, then dry in the open air.

USE FOR OLD TOOTHBRUSHES.—Instead of discarding your old toothbrushes, sterilise them and put them away in your cleaning cupboard for future use. They come in very handy for such jobs as cleaning white shoes, getting into the cracks of china where the washing up mop doesn't reach, cleaning the cat's saucer, graters, the silver, brass and so on. Keep a special one for each job.

CARPETS AND FLOORS.

BLOOD STAINS ON CARPETS.—Apply mixed mustard, leave for a short time before wiping off, cleaning with cold water; or spread on a paste of starch and water, and brush off when dry.

CARPETS.—To clean, go over the surface, a patch at a time, to make a thorough job of it. Dip a cloth in warm water and wet the portion you are about to work on, sprinkle on borax, then scrub with a brush and a good carpet soap (or ammonia and soap), making a good lather. Wipe the soap off and mop with clean warm water—twice if necessary. To avoid a patchy look, change the water frequently.

GREASE SPILT ON FLOORS.—As soon as grease is spilt, pour cold water over it to set it before it spreads far. For bad grease stains, apply the following mixture, hot, and let it remain on for half a day before scouring with sand and water. Boil $\frac{1}{2}$ lb. each of pearl ash and Fuller's earth in one quart soft water.

GREASE AND OIL ON CARPETS.—Cover with blotting paper (other paper will serve the purpose if blotting paper is not to hand), and press with a hot iron. Keep changing the paper as the heat dissolves the grease. Another method is to treat with whiting. Cover the spot with a thick layer of it, and as it becomes greasy, remove and sprinkle more whiting on the mark. Two or three applications at most will generally remove the stain. Ordinary flour makes a fair substitute for whiting. If finally there is still a mark left which won't respond to either of these treatments, rub with benzine; or with ammonia and water, allowing 1 dessertspoon to half a pint hot water. After rubbing with the ammonia water, dry the spot as much as possible with a clean cloth, then cover with a paste of Fuller's earth and cold water. When dry, brush it off.

INK ON CARPETS.—As soon as ink has been spilt, take up as much as possible with a spoon. Then carefully dribble a little water on to the stain, and remove with the spoon still. Apply a solution of oxalic acid as soon as the water being spooned off is practically clear, but use only as little as necessary, and afterwards mop with several rinsing waters.

LINOLEUMS.—Never wash linos because water hardens as well as cracks them; and soap, hot water and scrubbing all tend to remove the pattern. Instead, wet a cloth with kerosene and go all over the surface. Afterwards rub with a dry cloth. Let it thoroughly dry before polishing in the usual way. The resulting gleam will not only be

brilliant, but one that lasts. Skim milk is also a good cleanser. Polish afterwards with a dry cloth. Every third or fourth Monday it is a good idea to go over lino with the hot starch left from washing. It will act as a varnish, and the resulting brightness is most pleasing. If water is used for washing a lino, a little vinegar added to it will give the surface quite a shine. After lino has been given a high polish, rub it daily with a muslin bag filled loosely with French chalk. The polish will then last an indefinite time.

RED INK ON CARPETS.—First try a cold water and mustard (or starch) paste. Let it dry before rubbing off. If having any effect repeat the process, for other agents may affect the colour of the carpet. If not successful, try alternate applications of peroxide of hydrogen and ammonia, or a weak solution of oxalic acid. Rinse well afterwards.

SOOT ON CARPETS.—Cover thickly with salt—see that it is not damp—then after a few hours sweep it up.

STAINS ON LINO.—Try petrol, or a little moistened coal-ash.

TO CLEAN A FELT CARPET.—Do not use soap and water on it as felt shrinks. The best plan is to turn it, and when both sides are soiled send it to a carpet cleaner's.

TO CLEAN FLOOR BOARDS.—Kerosene is a wonderful cleanser, besides a destroyer of vermin. Add a little to warm soapy water. Coal ash also is an excellent cleanser. Boards will soon take on a white, cleaner look if Monday's blue water is kept for washing them; or if scrubbed with 1 part lime to 3 of sand.

TO CLEAN RUSH MATTING.—Wash with clear water to which salt has been added, to prevent its turning yellow. Remove grease spots by applying a paste of Fuller's earth and water. Brush off when dry.

TO FILL CRACKS IN A FLOOR.—Make a paste of 1lb. flour, 1 tablespoon alum, 3 quarts cold water. Boil thoroughly, then soak pieces of newspaper in the mixture till about the consistency of putty. Fill the cracks. It will dry hard like papier mache. Alternatively soak old shredded newspapers in a strong solution of alum and water till pulpy. Press into cracks, and when dry paint the colour of the boards.

TO PREVENT CORNERS OF MATS TURNING UP.—Procure some fine gauge wire (millinery wire will serve), cut some 8-inch lengths, bend them in the middle, and sew them along the corners underneath. Another idea is to glue strips of old inner motor tubes to the undersides. This will make the mats non-skid at the same time.

TO PREPARE FLOOR FOR DANCING.—French chalk is unsurpassed for creating a smooth slippery surface. Talc powder makes a good substitute.

TO REMOVE GREASE FROM A GARAGE FLOOR.—Sprinkle over a thin coat of Portland cement, which will unite with the grease, forming into little lumps. These can readily be swept off.

TO REMOVE PAINT SPLASHES FROM A WOODEN FLOOR.—Apply a mixture of 2 parts ammonia to 1 of turps.; or make a solution of 1lb. soda, 1 pint water, 1 lump quicklime. Leave for ten minutes before saturating the stains with the liquid, and let it keep for an hour before scraping it off. To remove paint from stone, apply turps., then cover the stain with Fuller's earth or pipeclay. When dry, wash with strong soda water.

TO REMOVE OIL.—Mix pipeclay with water to a stiff paste, and lay it on the stain, or wash with a mop dipped into strong hot lye of potash or woodashes. When dry, wash with soapsuds. Repeat if necessary.

TO REMOVE STAINS FROM A LIGHT COLOURED CARPET.—Sprinkle the soiled spot with warm water, dry salt, or powdered magnesia, and rub well in with a clean cloth. Finally brush the carpet well.

TO REVIVE A CARPET.—Sweep thoroughly, then with a brush apply a solution of $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup vinegar, 1 gallon water. Other good revivers are: (1) Turps., which incidentally acts as a disinfectant also. Allow 1 tablespoon to every quart of water. (2) Potato water. Scrape some potatoes finely, and pour boiling water over them. Strain for use when nearly cold.

TO SWEEP A CARPET.—If much dust is likely to be raised, scatter shredded pieces of newspaper (previously soaked in water) all over it, before using the broom. Much of the dust will adhere to the paper, and so help to keep the atmosphere clear.

TO TREAT CRACKED LINO.—Get an old piece of lino and grate it on the nutmeg grater. Melt some beeswax, and while molten, stir the powdered lino in. Before filling the cracks, warm them by rubbing a hot iron over them. Pour the mixture in, then smooth it. To soften a lino. When a lino gets so stiff that it is almost impossible to move it without cracking it take it out into the sun and lay it on the grass or asphalt for a while. It will then be more pliable to handle.

WHEN APPLYING LINSEED OIL TO NEW BOARDS.—Warm the oil by standing it in a bowl of boiling water.

WHEN THE NATURE OF THE STAIN IS UNKNOWN.—Apply a paste of carbonate of soda, and brush it off when dry.

CHINA, GLASS, EARTHENWARE, &c.

CLEANING CHINA, GLASS, etc.—Borax is invaluable for cleaning. It will also sweeten teapots, etc. Burnt marks on plates, pie-dishes, etc., are easily removed by rubbing well with a cork dipped in wet salt.

Pudding basins, pie-dishes, etc., that are difficult to wash clean far more readily if, when the "stacking up" is in progress, they are rinsed with hot water and turned upside down.

Keep the water in which onions have been boiled for cleansing enamel.

To purify badly stained glass or china vessels cleanse well with sand and potash, then rinse with charcoal powder. Before washing glasses in which milk has been used rinse them with cold water.

To make glass gleam add to the rinsing water either a few drops of methylated spirits or a little laundry blue. If a particular brilliance is desired, proceed as follows:—Dissolve a handful of starch in cold water, into which plunge your glasses after first washing and rinsing them in hot water. Let them drain on a thick towel, and when dry polish with a soft linen cloth.

Glass can be made clear:—Save your old tea leaves for about a week, then put them in a pan, just cover with water, and bring them to the boil. Strain, and use the liquid when washing glass.

For scouring the insides of water bottles, vases, etc., put either small pieces of cork, or one or two dessertspoons of uncooked rice grains in the bottle with a little warm soapy water, old tea leaves, crushed up cinders with a little water, or tiny pieces of raw potato with a little salt and water, and shake vigorously. Periodically steep them for an hour in a weak solution of permanganate of potassium.

Lime deposits on glasses can be removed by rubbing with a lemon.

To loosen the deposit so often noticed in vases, dilute a little spirits of salt and rinse well.

To remove from water bottles, etc., the dried chalk marks caused by hard water, pour a little hydrochloric acid into the vessel, and so tip the glass to insure the acid reaching every blemish, which, on contact with the acid, will immediately vanish. If no such acid is to hand, soak the bottles in malt vinegar for an hour.

For other stains in bottles, vases, etc., the following method will be found good:—Into the vessel to be cleaned put one part salt to three of vinegar, and let remain soaking for five minutes before shaking well.

GILT ON CHINA.—Avoid soda in the wash-up water, as it tends to destroy it.

GOOD CEMENTS ARE:—(1) Brush over a little whitelead and allow a month for hardening, by which time the article will stand up to being washed in hot water without coming apart. (2) Melt alum and use while hot; or mix a teaspoon of alum with a tablespoon water. Place it in a small stone jar in a hot oven, and use when quite transparent. Warm the pieces of china, and coat the edges thinly. (3) Apply flake white from a tube and leave for at least a month before using. (4) Beat the whole of an egg, and mix as much of it as is needed with powdered magnesia. (5) Blend together white of egg and plaster of Paris, and use immediately. If practicable, finish off by pasting strips of linen smeared with white of egg along the edges at the back of the article. (6) Apply carriage varnish with a camel-hair brush. The mend will be almost invisible, and will withstand fire and water. (7) If you can procure an oyster shell, put it into the red hot coals of a fire till it glows with heat. Remove, and when cool, pulverise it, sieve it very finely, and combine the dust with white of egg. Apply and leave for nearly a week to dry. (8) A colourless cement can be made by dissolving $\frac{1}{2}$ oz. gum arabic in 2 tablespoons boiling water. Mix to a thick paste with plaster of Paris.

TO CLEAN ENAMEL.—Any scouring powder or ash will clean enamel. An enamel bath responds well to salt or turps.

TO CONVERT A GLASS BOTTLE INTO A JAR.—The neatest method is to scratch with a file a line right round the bottle where the break is to be made, then bend a piece of wire to fit exactly round the mark, and heat it till a glowing red in the fire. Holding the bottle in the left hand, remove the wire from the fire and place it over the score, then sink the bottle into cold water till precisely level with the wire, when the bottle should fall apart. If the glass still holds together, a smart tap one side of the score will no doubt be effective.

TO CUT OR BREAK GLASS.—File a notch on your glass in the edge in which you desire to start your break. On this place a red-hot iron, or wire, and draw it slowly in the direction in which you want the glass to break. A crack will follow. Proceed as in the above directions. Another way is to hold the glass under water and cut with a pair of shears or old scissors.

TO MEND A LEAK IN AN EARTHENWARE VESSEL.—Fill with a thick paste of peafLOUR and water, bring to the boil and simmer for half an hour. The flour will work its way into the cracks and so stop leaking. If an earthenware hot water bottle leaks, fill 3 parts full with sand. Heat in the oven, removing stopper before doing so, and it will prove just as satisfactory as a water-filled one.

TO MEND CHINA.—Before commencing operations, bear in mind that as little cement as possible should be used, and that the pieces to be joined should be slightly warmed if the cement is one that needs melting at all. Leave a mend under pressure or bound for a week, or longer if the instructions say so, before handling it again. Adhesive tape or an elastic band make the best binders, and if it is necessary to stand an article on its side, remember that a box of sand will keep it firmly in place.

TO PREVENT GLASS CRACKING when filled with anything hot.—Placing a spoon or fork in a vessel or a knife immediately underneath the glass will tend to prevent cracking. Tempering the glass is the best idea.

TO PROLONG THE LIFE OF CHINA AND GLASSWARE, EARTHENWARE AND ENAMEL.—Before using new articles, it is a very wise plan to temper them, as this will tend to increase their life considerably. Place articles in a large pan or a copper, on a towel or old cloth, cover with cold water, add some salt, and bring to the boil. Now turn gas out and allow the water to get quite cold again before removing and drying articles.

TO REMOVE A GLASS STOPPER.—Soak a cloth in scalding water. Ring it out, cover the stopper only of the bottle and twist. Another idea is to warm a little olive oil and pour it round the stopper. Let it steep a while.

TO REMOVE GLAZED PAPER FROM GLASS.—(1) Keep the paper saturated with hot vinegar, or with water to which epsom salts have been added in the proportion of one packet to every quart warm water, till it shows signs of lifting, then scrape with a penny. (2) Apply with a brush a solution of caustic soda, being careful not to let any of it come into contact with the hands. Let the water soak well in before attempting to rub the paper off. (3) Apply varnish remover.

CLEANING.

TO BLEACH IVORY.—Place strips of zinc in the bottom of a glass vessel, set the ivory on them, and cover with spirits of turps. Expose to the sun for several days. If only slightly yellowed, apply a thick paste of whiting and alcohol. Brush off when dry.

TO CLEAN A FOUNTAIN PEN.—Unscrew all parts and soak them in vinegar for half an hour. Rinse in warm water, and see that every part is thoroughly dry before filling with ink.

TO CLEAN IVORY.—Apply meth. spirit, whiting and meth. spirit, lemon juice and whiting, or lemon juice and salt. If badly stained, leave on a paste of lemon juice and French chalk for about three hours. Rub it off, and repeat the operation if necessary.

TO CLEAN LACQUER OR PAPIER MACHE.—Rub with dry flour. If badly soiled, apply sour milk, or a paste of flour and olive oil. Rub briskly with a soft cloth. Never use water on lacquer.

TO CLEAN PLAYING CARDS.—Rub each card separately on either side with boracic or talcum powder. If badly soiled, rub lightly and briskly with warm soap suds, or petrol. Dry at once, and if necessary press smartly with a fairly hot iron, and stack under pressure for a day. Sift powder through them before using.

TO CLEAN SPECTACLES.—Eau de Cologne is an ideal polisher and cleanser.

CLEANING METALS.

BRASS TAPS.—After polishing, sprinkle a soft cloth with flour and rub again briskly. Finish with another clean soft rag and you will find they will retain their brilliance much longer.

EGG-STAINED SPOONS.—Place the silver spoons for a few minutes in the water in which the eggs were boiled, by which time the marks will have disappeared. Salt, also, will clean them.

FRAMES AS AN AID TO CLEANING.—It is well worth while to cut cardboard frames for your brass door bell, letter-box fitment, house name, front door handle, and so on, and keep them in the cleaning box with the polishers. When starting work just slip them over or round the brass, and your trouble will be amply repaid by the protection given your woodwork.

GENERAL CLEANSER FOR METALS.—Dip a rag into a mixture of 1 part turps., and 4 parts refined neats-foot oil, then into some powdered rotten-stone, and rub well in. After wiping it off, polish with a chamois. Fine ash moistened with turps. or paraffin is also good, also kerosene, whiting and brickdust, or ashes, or emery paper moistened with vinegar.

INK-STAINED ARTICLES.—To clean silver inkstands, and other articles so stained, mix to a paste with water a little chloride of lime, and apply to the blemishes. Allow to dry, then rub vigorously with a soft cloth.

METAL DISH COVERS.—Drop a little whiting on the cover to be cleaned, then rub well with a lemon.

RUST SPOTS ON METAL.—Apply a cork dipped in paraffin. Failing this treatment, soak the article in kerosene for a day or two. The long immersion tends to loosen the rust considerably. If the article is of nickel, cover the stains with mutton fat and leave for a few days, after which time moisten a rag with ammonia, and you will find the grease and rust come off together. Rust on steel

knives, for instance, is best removed by coating well with a sweet oil, and leaving for a couple of days, then rubbing it with unslaked lime. In conjunction with the oil you will find a sort of soap forms. Rub this off and polish in the usual way. If lime is not available, use powdered pumice stone. Another way of removing rust blemishes from cutlery is to apply raw onion. Rub the juice on and allow it to remain on some little time before removing, and polishing in the ordinary manner.

SILVER BADLY SCRATCHED.—Rub in well a paste of putty powder and olive oil, and afterwards polish in the usual way.

STAINS ON NICKEL.—Rub the offending marks with a rag dipped in ammonia. Leave to dry, then polish. If a blemish still remains try plate powder, in conjunction with ammonia or methyated spirits.

STAINS INSIDE OF A SILVER TEAPOT.—Try one of the following methods: (1) After using, empty out any water remaining in the pot, allowing the tea leaves to remain, then fill to the brim with boiling water. Leave to soak for a full 24 hours, by which time the teapot should be clean. Repeat the operation if necessary. (2) Fill with boiling soda water and let it soak overnight. If still not quite clean repeat the treatment. (3) Apply a paste of whiting and household ammonia and let it dry. Then rub it off and scald the teapot well. Borax will sweeten a teapot.

TARNISHED CURTAIN RINGS.—Place in a pan, cover with vinegar, and let remain on a stove hot for several hours, by which time they should be quite clean again. Before returning to the curtains push the rings through soap, and you will find they will then pass through the material much more easily.

TARNISHED SILVER CRUETS.—One method is to boil the cruet in water in which potatoes have been cooked, afterwards rinsing in hot water, and polishing. Alternatively rinse a cloth out in some very hot soapy water, wring it out well, dip it in some powdered starch, and rub hard. Finish off by washing and polishing.

TO CLEAN BRASS.—There are many cleansers one can bring to one's aid when the brass is due for a polish. A cut lemon is excellent for the purpose, and provided it is used regularly, no other cleanser is necessary. Vinegar and salt is a good combination, as also is lemon and whiting. Apply the latter this way: Drop a little whiting on the article to be cleaned, then rub well in, using the lemon as a sponge. A strong solution of ammonia and water has a good effect, also; and a further hint, when your brass seems hopelessly soiled, is to combine a varnish remover with your cleanser. Another method is to mix together about 1 tea-

spoonful of tartaric acid to a cup of water, and bottle it, as this quantity will last quite a time. Wet a soft cloth with the mixture and rub the brass well, then remove with a cloth rung out in warm soapy water, finally polishing with another soft rag. A good recipe for cleanser: Into a bottle pour one and a half gills of sweet oil, two gills each of methylated spirit and turps., and one of vinegar. Cork, and shake before using.

TO CLEAN COPPER.—Before cleaning copper vessels fill them with boiling water, if practicable, as they will then be found to polish much more easily. As a cleanser, try either salt and lemon, or salt and vinegar. Borax, too, is invaluable for cleansing purposes.

TO CLEAN GALVANISED IRON.—Scrub with kerosene to ensure the clothes not being stained with verdigris. Kerosene if an abrasive is likely to make the work easier.

TO CLEAN KNIVES.—Rub with raw onion and leave a while before rubbing off. Moistening any cleanser with paraffin makes the job easier. Pulverised charcoal is a good and economical cleanser. The handles of knives should never be put into hot water for it slackens and discolours them.

TO CLEAN OXIDISED METAL.—If a good washing in hot soapy water will not cleanse it thoroughly, try rubbing it with a sweet oil. Failing this treatment, apply a paste of oil and whiting. Some people find an ordinary wax floor polish quite satisfactory. Whatever you use take care to see that no chemical comes in contact with the metal.

TO CLEAN SILVER.—A particularly easy method for silver which is not badly tarnished is to dissolve a large handful of whiting, together with a little shredded soap, in a large pan of boiling water, and to place therein all articles ready for cleaning. Soak or boil for a minute or two, then with a mop wash each piece separately, and dry while still hot. Finally polish with a chamois, when it will again look like new. If no whiting is to hand, use baking soda. Dry while hot. A simple and quick way of using Goddard's powder is to mix about a tablespoon of it with 1 to 1½ cups of hot water, rinse a soft cloth through it, dry and place ready in your "cleaning drawer." Use as required. This saves preparing your powder each time, and is altogether a splendid idea. A cloth so treated will last quite a time before it becomes necessary to wash and recharge it. Other cleansers are precipitated whiting and lemon juice. A rub with a cork will often remove a blemish from silver plate, as also will a piece of raw potato dipped into a little baking soda dissolved in warm water.

TO CLEAN THE LAUNDRY COPPER.—Before using it on Monday, wipe it out with an old cloth dipped in kerosene to insure the clothes not being stained with verdigris.

The rag will be useful to start the fire afterwards. To clean, fill with water, then add 1 tablespoon vinegar or oxalic acid. Leave for a few days, then pour the water away, and it will be found wonderfully bright and clear.

TO CLEAN TINWARE.—Combine kerosene with coal ash and scrub well. Tinware that has become dull can be restored easily by washing well in hot water in which a generous amount of washing soda has been dissolved, or by rubbing with a raw onion. To polish, simply rub with brown paper moistened with vinegar. Use turps for cleansing greasy tinware, for not only will the grease disappear, but any stains also.

TO PREVENT IRON PANS RUSTING.—Mix a thick paste of starch and water, to which add a goodly quantity of soda and coat the insides. When needed it is easily removed.

TO PREVENT METAL RUSTING.—(1) Rub over with paraffin or some other oil. (2) Rub with 4 parts rectified spirits of turpentine to 1 of oil varnish. (3) Wash in a strong solution of soda, dry, and wrap in flannel, and store in a dry place. (4) Add a little hydrochloric acid to a solution of soda and water, which will leave the article with a blue-black coating.

TO RENDER A GALVANISED DUSTBIN HYGIENIC.—Every time the dustbox is emptied burn a few newspapers or a couple of handfuls of straw in it. This treatment insures not only any unpleasant odour being got rid of, but all trace of damp and grease as well. Burning sulphur in it will keep flies away from it.

TO TREAT STOVES or any other iron or steel utensils or implements from rusting for six months or more, proceed as follows: Dissolve 1 of camphor and 2 of lard over a slow fire. Take off the scum, then mix with black-lead till it turns an iron colour. Spread over the iron and leave for 24 hours before washing off.

CLOTHES, HATS AND FURS.

ARTIFICIAL FLOWERS.—When crumpled, iron with a heated teaspoon.

BATHING CAPS.—To make one water-tight, wear underneath it a narrow band of chamois leather. Before putting a bathing cap away, sprinkle it well with French chalk or talcum powder.

DYEING.—Before using dyes grease the hands with vaseline. A cheap curtain dye: Carefully strain through a fine muslin a solution of Condé's crystals. White curtains plunged into this will dye any shade desired of cream to dark biscuit colour.

If an article is "patchy."—Try boiling in soapsuds for ten minutes, then rinse several times in clear waters. The colour will become a little lighter with this treatment. When dyeing wool, silk, ninon or georgette, add 2 table-spoonsful vinegar to every gallon water to assure a more successful result. If black is the colour, add 1 tablespoon acetic acid to each gallon water. Take care in using the acid, as it burns the skin.

To dye feathers.—Before dipping them in a dye, soften them and remove all grease by first soaking them in hot soapsuds (use a good soap), then dipping them in water to which carbonate of soda or ammonia has been added.

Felt or velour hats.—Dry clean with groundrice, rubbing it well in with a piece of calico. To raise the nap—beat it. To clean—Eucalyptus will remove any grease marks remaining after brushing all over with strong ammonia water. Another good cleaning method is to cover the hat with a paste of powdered magnesia and water. When dry, brush it off. If the brim has got out of shape—warm it before coaxing it right again.

FURS.—To clean—Any good fur can be safely washed in soap and warm water. Rinse well. To dry-clean, place in a bag with some warm bran and shake vigorously. If at all greasy, brush some turps in first. Putting furs away—Hang in the cupboard with them a cloth wet with turps. Never place camphor next them as it will lighten their colour.

To cut fur.—Spread upside down and use a sharp pen-knife, not scissors.

To tell a good fur.—Blow smartly against the incline of the fur. If it straightaway opens exposing the skin, it is of poor quality. In a good fur the hair will hardly part at all.

GLOVES.—Mending.—It may be possible to effect a mend by simply applying adhesive tape on the wrong side. If stitching is necessary, fine wool is often more suitable to use than a silk or cotton of a matching shade. For a strong mend it is advisable to button-hole round all the severed edges before darning, or sewing them together. The handle of a small wooden spoon slipped into the fingers makes the job the easier. Even a pencil would make mending more comfortable. Washing—After washing, mop what moisture you can from them by placing them between a towel. Hang to dry in an airy spot away from the sun. Stuffing them with tissue paper will quicken drying. Avoid artificial heat. When dry draw them on the hands before putting them away. You will be ever so thankful to have them already stretched if you are in the habit of dressing hurriedly.

Kid and Suede.—Wash on the hands in tepid soapsuds. Rinse and free from all soap before drying. Indiarubber will often remove many marks and so perhaps save washing; as also will a mixture of equal quantities Fuller's earth and powdered alum, finished off with a rub with oatmeal. Have the gloves on the hands to use the rubber—it is easier then. Benzine is a splendid cleanser. Squeeze them in the liquid while on the hands, or place them in a wide-necked jar of benzine, screw the top on, and leave for 24 hours. Then swill them in the jar and squeeze them a little before mopping them as dry as possible and hanging in an airy place to dry. If there is no benzine in the house, wash them on the hands in spirits of turps.

White Kid.—Rub over with milk, and afterwards with a good household soap, working towards the fingers. They will appear a dingy yellow while wet, but they will dry a good white. **Brown Kid.**—A soft cloth dipped in white of egg will clean all shades of brown kid gloves. **Black Kid.**—An application of black ink and salad oil will probably benefit them. Pour a few drops of ink into a teaspoon and apply lightly with a feather.

Doeskin.—Wash in warm soapsuds. Rinse in clean suds, for the soap left in them makes them smooth and pliable.

Chamois Leather.—Add a few drops of olive oil to the lukewarm washing water. It will help to keep them soft and pliable. Rinse in clean suds. To re-tint them, rinse in water in which the rinds of two oranges have been boiled. If chamois becomes stiff, fold it for a while in a damp cloth.

Fabric.—After washing them, rinse them in a thin starch. On being ironed, they will appear beautifully crisp again.

Silk.—Add a little ammonia to warm soapsuds, and rinse in slightly soapy water.

GOLD TISSUE.—To clean, go over it with a muslin rag moistened with meth. spirits, then rub with a clean cloth; or rub in powdered rock ammonia, using a flannel, and brush well afterwards. Tissue should be kept wrapped in dark blue tissue paper.

HATS.—To avoid a greasy look in a man's hat caused by oil on or in the hair, cut a piece of blotting paper to fit the inside of the leather lining, insert it, and change it as often as necessary.

LACE.—To whiten old lace, put it in a glass jar, cover with 1 part water to 2 of milk, place jar in a pan of cold water and bring to the boil.

To clean Gold Lace.—Rub briskly with powdered rock ammonia, using a flannel. Afterwards brush well.

LEATHER COATS.—To keep in good condition, go over it thoroughly occasionally with a wrung-out sponge to

remove all dust and dirt. Afterwards, when dry, rub in with a flannel a good white shoe cream, and polish with another flannel. If this treatment is followed regularly as occasion warrants it, the coat will last almost twice as long as one which is uncared for.

MATERIALS.—To distinguish between pure and artificial silk, burn the end of a small piece. As pure silk burns it will shrink into tiny black bubbles; the threads of artificial silk will wither to a whitish ash.

Pink Silk.—To renovate, wash it, and add a little red ink to the last rinsing water.

To brighten up material.—Go over it with a stiff brush dipped in methylated spirits. Navy blue cloth responds particularly well to this treatment. Do not treat silk in this fashion. Vinegar acts as a good colour reviver, also. Black crepe can be restored by holding it over steam.

Crepe-like materials.—Press on a thick Turkish towel to preserve the crinkles.

Facecloth can be freshened up remarkably by ironing it. Cover with a dry piece of muslin, on top of which place a damp muslin. Press with a fairly hot iron, though not heavily, as the idea is to drive steam into the material.

Tussore.—If not a good colour, rinse in water coloured with strained tea.

Velvet should not be ironed on a board, unless perhaps with a good thick pad of smooth material underneath. Prefer to either pin it by a seam to something unmovable, or shut an end in a dresser drawer after padding both sides of the material where it is held, and then hold it in the air, wrongside up, and pass an iron over it, keeping it moving all the time. If it is badly creased, steaming will probably remove it. Hang in the bathroom while taking a hot bath, or hold over a steaming kettle or basin, reverse side to the steam. The steaming process will raise the pile. Have someone brush the material lightly as it is held in the steam. If a short skirt of thin silk waterproof material is worn under velvet, it will practically preclude creasing. To clean velvet.—Remove grease with eucalyptus, and sponge any other marks with a solution of vinegar, allowing 1 dessertspoon to $\frac{1}{4}$ pint warm water. All stains should be removed before steaming, of course.

MEN'S STRAW HATS.—To clean, brush well with warm soap and water, or borax and water, rinse, then either brush with diluted tartaric acid; or dry, and then brush with beaten-up white of egg. A second coat of egg may be necessary.

Panama.—To clean, brush with warm soapsuds to which a little ammonia has been added (use a pure soap), then rinse twice in warm water containing a little glycerine to keep the hat from becoming too stiff. Mop it dry as

much as possible, then stuff the crown with paper before putting it in an airy place (not in the sun) to dry. To stiffen panama.—Brush well with soap and water, rinse, then rub over with white of egg.

RAINCOATS.—To clean, sponge gently with warm soap and water. Unless it is a very good coat, the dye will probably be affected by any cleaning. Petrol or any spirits may perish proofed material. A khaki macintosh may be cleaned with ammonia and water. When buying a raincoat for a child.—Get a longer one than is necessary, then turn it up to the required length by simply sticking adhesive tape where ordinarily one would hem. The sleeves will probably need the same treatment. When the time comes for letting down, warm the tape if there is any difficulty in removing it.

STOCKINGS.—Shrink new hose before wearing them. Simply rinse in warm water to which a little ammonia has been added; or soak overnight in cold water to which a little salt has been added. Next morning rinse in cold water. Stockings will last much longer if they are rinsed after every wear. This is really more important than darning the backs of the heels and big toes before wearing them, for perspiration soon rots them. Tissue paper stuffed in hose will quicken drying considerably. When a darned heel becomes too obvious, take a tuck in the sole just above the heel-piece join, which will hide from view.

To remove grass seeds from silk hose, soak them first in warm water. This will soften the seeds, and so preclude roughening the silk on withdrawing them.

Straw Hats.—To clean, remove all dust, then brush with a solution of oxalic acid, allowing about a small half teaspoon to one pint water. Rinse, and dry in the shade.

TINSEL.—Washing in soapsuds will not harm tinsel, but be sure to have no ammonia in the water. If badly tarnished, sponge with a solution of potassium acid oxalate—allow 1 spoonful to $\frac{1}{2}$ cup water. This is a poison.

To bleach a Straw Hat.—Expose to sulphur fumes. Place a piece of sulphur about half the size of an egg on an enamel plate and set it smouldering. Place in a tin box, also the hat, and close the lid. Another bleacher is peroxide of hydrogen. Apply with a brush, then quickly rinse the hat under a running tap of warm water.

UMBRELLAS.—To clean, add a little ammonia to some warm soapy water, and brush lightly all over, or sponge with cold tea. To mend, apply court plaster of the same colour to the underneath side. To dry, see that the handle rests downwards to avoid water reaching the wire frame and so rust it. Always make sure an umbrella is quite dry before putting it away.

CURTAINS, BEDDING, LINEN, Etc.

BLANKETS FLYBLOWN.—Peg on the line and hose on both sides with a strong pressure of water; or hang before a hot fire. When thoroughly dry, spread over a line and beat, when all the eggs will drop out. To render blankets fly-proof.—Rinse them in water to which a little sheep-dip has been added. Remember, sheep dip is poisonous.

CHEAP BLINDS.—Cut some thick brown paper the size required for a blind, and hem one end with long stitching to take the blind stick. Double over $\frac{1}{2}$ inch at the other end and tack it to the roller. Next apply with a wide, fine brush clear shellac to both sides. See that it is quite dry before rolling up.

CURTAINS.—Spring clothes pegs are useful for holding curtains out of the way. Paint them the colour of the curtains if you are likely to use them often. To thread curtains through a rod.—Place the finger of a kid glove over the end, and the rod will then slip easily. To hang curtains on a line after washing.—Throw a towel over the line before the curtain, to prevent any clothes-line mark showing, then thread each end with a rod to keep the curtain straight. If this is done, ironing will probably not be needed.

CURTAINS. TO MEND.—Tack tissue paper over the tear, slacken the tension of the sewing machine, and sew row on row of stitching a little distance apart, working up and down only, as for a darn. Afterwards tear the paper away and press. Another easier way for muslin or net curtains, is to cut a piece of the same material, sufficient to cover the hole, wring it out in cold water starch, place it over the hole, cover with a cloth, and press with a hot iron. When dry, remove cloth, and iron again. Yet another idea is to overlap the torn ends and apply liquid nail varnish. Washing will not effect the mend.

DUSTERS.—After washing dusters rinse them in soapy water to make them soft and pliable.

FEATHERS FOR AN EIDERDOWN.—Discard all stiff feathers and clip away all stiff hard ends. On a sunny windy day prepare a bath to wash them in of warm water, to which add 2 parts soap and 1 part borax. When a good lather is obtained, steep the feathers for a couple of hours before washing them. Rinse in several waters, then place in a muslin or butter-cloth bag to dry. Hang on the line, and keep shaking the bag frequently. Alternatively, place the feathers in the bag before washing, and boil them in the copper. To sweep up feathers.—Sprinkle them with water before sweeping.

HESSIAN.—To bleach, boil in water to which 1 or 2 cups cream of tartar have been added. If a lighter colour

still is desired, use javelle water: put 4oz. chloride of lime in 2 quarts boiling water. When nearly dissolved, add 1lb. washing soda. Strain through a flannel, and use only the clear liquid. Hessian dyed in some good boiling dye serves admirably for porch cushions, settee covers, etc.

LINEN AND COTTON.—When marking linen, write first with a blunt pencil, and copy with marking ink afterwards. The lead will stop the ink running. Or moisten the spot to be marked with cold water starch and let it dry to obtain a smooth surface. Be sure the nib is a good one, and does not scratch.

OVEN CLOTHES.—The metal loop of an old suspender makes an excellent hanger for these, always being open to receive the hook.

SHEETS AND TABLECLOTHS.—As soon as they show signs of wear at the folds, cut off a small piece from the selvedge and hem the cut material. If such a piece cannot be afforded because of a small size, re-sew the cut-off piece to the other side.

TO CHANGE A PILLOW-SLIP.—Undo the fastened or tucked in end, and put the clean slip over that end without taking off the old one. Pull it right up before catching hold of the old slip from its end opposite its opening, and removing it. In this way no dust or feathers fly.

TO DISTINGUISH LINEN FROM COTTON.—When buying, moisten the finger-tips and press against the under-side. If pure linen, it will wet through at once; if cotton, the moisture will spread slowly and irregularly.

TO DRY-CLEAN CRETONNE AND OTHER COVERS.—Beat well, then apply a paste of starch water and spread on the soiled spot. When dry, rub off with a stiff brush; or rub in dry carbonate of soda. Leave for a few hours before removing with a stiff brush.

TO WASH AN EIDERDOWN.—Choose a sunny windy day. Wash in two or three soapy waters to remove the dirt from both inside and out, and add salt if there is any chance of the colour running. Rinse several times before squeezing as much water out as possible preparatory to hanging over a line. Whilst drying, shake frequently, and rub any lumps to prevent matting.

TOWELS.—Cellular cotton is the best wearing material, besides being the cheapest. Bright-striped linen for tea-towels make splendid tablecloths for children. Roller towels.—Instead of buying nearly three yards for a roller towel, purchase $1\frac{3}{4}$ yards. Run a hem top and bottom large enough to admit the roller, and change it from top to bottom as it gets wet. This type of towel wears better, and is cheaper financially, besides being more easily washed and dried.

FIREPLACES, STOVES, FUELS, Etc.

COAL.—There is no need to exert yourself unduly when breaking up large lumps of coal. Simply give one hard blow, then a rapid succession of light taps. It will fall to pieces quite easily. The rattle of coal when refuelling a fire can be overcome by using a black velvet glove, especially kept for the purpose, instead of a shovel.

Coaldust Briquettes.—Mix together 3 buckets coaldust, 1 bucket sawdust, 1 good tablespoon kerosene, adding sufficient wet clay to make a stiff mixture. Mould into briquette sized tins. They last well, and give out a good heat. Another way of using up coaldust is: To every pint boiling water add 2 teaspoons each of washing soda and salt. Mix with coaldust, adding any tea-leaves available, and mould into lumps, or fill paper bags with the mixture, after pressing it firmly together.

DAMPNESS.—If a home is built on clay, it is often damp. Planting sunflowers and laurel bushes along the sides will counteract this, as both these plants are prodigious consumers of moisture. In damp rooms place a block of camphor in each corner. It will probably disappear within a week, and the dampness with it, even when fires have failed to dry a room thoroughly. Cork is good for absorbing dampness in linen cupboards, but a saucer of quicklime is better still for sink cupboards, and so on.

A musty cask can be sweetened by burning a little sulphur in it. Put in the bung and let it stand for a couple of days. If the wood is very badly tainted, wash with diluted sulphuric acid and water, then with lime water, and finally with fresh water.

FUEL.—Dry old potato peelings in the oven till they are brittle, then use some with wood when lighting a fire. The fire will get "going" in a very short time.

To keep a fire in.—If you make it up with just two or three lumps of coal, then scatter over it a handful of salt, you will find the fire still alight after four or five hours. Tea leaves are also useful for this purpose. Save them and mix them with coal dust. A fire banked up with this mixture will remain in for quite a long time.

GRATES.—Try applying the polish with the furred hind foot of a rabbit dried in the sun. It makes a splendid brush. To obtain a good polish, add ammonia or one tablespoon sugar to the blacklead. The addition of turps. will prevent rust. If the bars of a grate have become brown, moisten them with raw potato and let it dry before applying the polish.

OCHRE.—Mix with the starch left over on Monday. It will set like paint, and not sweep off.

PAPER BRIQUETTES.—If you have quantities of old papers, use them up as fuel in this way. Fill a tub with them and soak in water for a good week, keeping the tub filled as the water is soaked up. When they are pulped, squeeze the water out, and work it well till it is pulped sufficiently to shape firmly into cube or ball briquettes. Dry in the air till hard and light, then burn them as fuel. They will burn well, and give out a good heat.

STOVES.—Gas: If you suspect a gas leak, dip a stick in soapy water and run it along the suspected area. Bubbles will appear on it where air is escaping. Mix soap with whitening to fill the hole to serve as a temporary mend till the plumber arrives.

The outside of the stove can be polished with floor polish instead of blacklead.

To save gas.—Use saucepans with wide bases whenever you can, the bottoms fitting or being slightly larger than the heating area. Do not let the gas burn round the sides of the pots, for such gas is only wasted. Keep a piece of sheet iron to fit the top of the stove, then two or three pans can be kept simmering at the same time. Do not try to boil a kettle on the simmering jet or to cook on low pressure unnecessarily. See that the burners are kept clean. Boil them periodically in water to which soda and ammonia have been added.

After using gas.—Let the oven cool with the door open so as to prevent rust forming.

Fuel Stoves.—If difficulty is experienced cleaning parts exposed to great heat, rub lemon on before applying the stove polish. Polish will last longer if, before applying it, the cleaning rag is first moistened with water, and then rubbed over a piece of soap before being dipped into the blacklead.

To mend a crack in a stove.—Mix to a paste with water equal parts salt and wood ashes, and fill the crack, working more and more in as it shrinks. It does not matter whether the iron is hot or cold. Another method is to mix to a stiff paste with water 1 part sal ammoniac and 100 non-rusty iron filings. Fill the crack when cold, and leave for three days.

TILES.—It is better to treat tiles other than by washing them. Rub with a rag moistened with kerosene, turps., or skim milk; or apply lemon juice, and leave it on $\frac{1}{2}$ hour before polishing. If washing is resorted to, ordinary furniture polish will brighten them.

TO PURIFY A ROOM.—Burn a little dry ground coffee in a shovel. A sick room can be freshened by burning old lavender stalks, or by pouring some eau-de-cologne into a shallow tin, and putting a match to it.

If a room reeks of tobacco and smoke, place a large

flat basin of water in it and leave all night. Burning a teaspoon of vinegar on a hot shovel will freshen the room at once; and if a jar containing a lump of crystal ammonia on which three or four drops of oil of lavender and a couple of tablespoons of boiling water have been poured, is left in a room uncovered, it will soon freshen it up. To avoid a room smelling musty after being left shut up for some time, leave a saucer containing half a teaspoon oil of lavender in it. After a fortnight the room will still smell fresh.

WHEN A CHIMNEY CATCHES ON FIRE.—First reduce the draught by closing all doors and windows. Next throw two or three large handfuls of salt or sulphur on the fire, then with a sheet of iron, a metal tray, or something of the kind (use an old blanket if nothing suitable in metal is to hand), exclude the air from the front of the fire as much as possible. A gas that will put out fire is produced from burning salt.

FURNITURE.

DENTS IN FURNITURE.—Moisten a piece of cotton-wool with oil and place it over night on the dent to swell the pores of the wood. Another method is to dampen the dent and a pad of about six thicknesses of brown paper with warm water. Place the pad over the dent, and rub with a warm iron till nearly all the moisture has evaporated, being careful that the iron does not slip from the pad to the surrounding wood. Repeat if necessary.

FURNITURE DUSTER.—A chamois tightly wrung out in cold water makes one of the best dusters. It leaves no threads, and removes finger marks. Faded wood can be partly restored by an application of linseed oil and vinegar.

OAK FURNITURE.—To clean, moisten a cloth with a few drops ammonia and rub vigorously. Then apply warmed ale, and afterwards furniture cream.

STAINS ON MAHOGANY.—Dip a cork in water to which a little oxalic acid has been added, and when the colour is restored, sponge with fresh water, rub dry, and polish.

STAINS ON WOOD.—Candlegrease, apply with a silk wad warm linseed oil. Ink (1) Try repeated applications of milk or lemon juice, rubbing it in with the tip of the finger; (2) apply a solution of nitre and water; (3) mix to a paste 1 tablespoon lime, then fill to one pint, stirring well. Leave to settle, then strain the clear liquid away and apply it with a rag; (4) apply a solution of oxalic acid and water, leave for a few minutes, then wash with water, to which

a few drops ammonia have been added. Afterwards wash the wood with hot soapsuds. N.B.—Methods 3 and 4 will affect the stain and polish of the wood.

TO CLEAN FURNITURE.—If furniture is at all dirty, wash it before polishing. Clean it with a rag moistened in 1 pint of warm water, to which 1 tablespoon paraffin has been added, with cold tea. (If there is no tea left over, soak spent leaves for a few hours, and use the liquid), or even with warm soapy water. Dry thoroughly before polishing. If wood is very neglected, moisten a rag with a little methylated spirit, and rub ever so lightly so as not to remove any varnish. A solution of vinegar and warm water will get rid of an accumulation of furniture cream, and at the same time remove grease.

Apart from ordinary polishing, it is a good plan to give furniture a rub with vinegar every now and again. Lemon will often remove marks on woodwork, and equal parts turps. and linseed oil is excellent for removing scratches. If a drop or two of petrol is added to the polish when doors are being cleaned, finger marks will not show so readily.

TO POLISH FURNITURE.—Rubbing the way of the grain will give the best results. Equal parts linseed oil, vinegar and methylated spirits make a good polish. French-polished furniture, which is dull, responds well to eucalyptus. It leaves a non-smear polish. Apply with a flannel moistened with the oil, then polish with a velvet pad. Brighten dull varnish with a rag moistened with alcohol.

TO PROTECT A TABLE FROM HEAT MARKS prefer cork to felt mats, as felt retains moisture. French chalk sprinkled on the wood underneath a cloth will protect it.

WHITE MARKS ON WOOD.—When hot dishes whiten polished wood, apply linseed oil, and afterwards polish with spirits of wine, or try rubbing boiled linseed oil into the marks to restore the colour. Other methods are (1) Spirits of camphor; (2) a paste of olive oil and salt, or try moistening cotton wool with olive oil, placing it on the mark, and leaving it overnight. Polish with furniture cream, and repeat each night till removed. (3) Moisten a soft rag with equal parts turps. and raw linseed oil, and rub vigorously round the mark with the idea of loosening a little of the surrounding colour stain and spreading it evenly though gradually on to the blemish. Repeat each day till restoration is complete. (4) Apply a minute quantity of spirits of nitre with a feather, then rub with a cloth moistened with sweet oil.

WICKER FURNITURE.—To clean, scrub with salted water (no soap). If chairs have reached a very shabby stage, wash with warm water and washing soda, put in the sun, and when thoroughly dry, stain or varnish them.

IN THE BATHROOM.

COMBS.—Washing is apt to split a comb, and so cause roughness, which is ruination to the hair. Special cleaning gadgets can be bought for combs, and they (not the combs) get washed after use.

CURLING TONGS.—They can be heated in boiling water when no flame is available. The effect is just the same.

HAND STAINS.—Pumice stone, either powdered or otherwise, will remove most stains from the hands. Combined with lemon juice it is infallible. Fruit stains: (1) Wet the hands with cold water, then rub tartaric acid well in. (2) Wash the hands and dry them but very lightly. While yet moist hold a lighted match(es) beneath them. Sufficient sulphur fumes will cause the stains to disappear. Fruit marks and housework stains can also be removed with either grape juice or a green tomato, both of which have a softening influence as well. Walnut stains—Rub with a ripe tomato. Tobacco and vegetable stains—Rub with lemon juice and salt. Ink stains down finger nails can be got rid of by clawing a cut tomato, and allowing the juice to penetrate beneath the nails. Let the juice remain on till the stain disappears.

SPONGES.—To clean, wash in a pint of hot water to which a teaspoon borax or some salts of lemon has been added. If it has become slimy, because of too much soap, soak in ammonia water, then rinse and dry in the air; or soak overnight in vinegar. A solution of hot water, vinegar and washing soda will also make a sponge like new.

TO DRY LONG HAIR.—Cut out the crown from an old wide-brimmed hat, and bind the edges of the brim. After washing the hair, push it through the opening and set the hair comfortably on the head. Spread the hair out evenly over it, and sit in the sun. The hair will dry surprisingly quick in this manner, and what is more, the face and hands will be free.

TO REMOVE THE ODOUR OF ONIONS from the hands, rub with a stick of celery, then rinse them in cold water.

TO RENOVATE A RAZOR STROP.—Rub with a candle, then rub briskly with a cloth; or rub the strop with a piece of soft pewter or lead.

VANISHING CREAM.—If it is apt to dry at all, pour a few drops of rosewater on to it.

INK, PENCIL AND TRANSFER MARKS.

COPYING PENCIL MARKS.—(1) Methylated spirit. (2) Mix separately these two solutions and leave over night: (a) $\frac{1}{2}$ lb. washing soda, $\frac{1}{2}$ pint boiling water. (b) 2oz. chloride of lime, $\frac{1}{2}$ pint cold water. Next day pour off the clear liquor of both into a vessel, and steep the stain in it. Afterwards rinse well. Coloured materials will suffer using this method.

DRY INK.—(1) Soak the garment for two days in cloudy ammonia, by which time the stain will disappear after being rinsed. (2) Apply diluted oxalic acid in this fashion: Soak the stain in cold water, then wring out as much water as possible, and place the stain over clean blotting paper. Apply a weak solution of the acid in water (a brush serves the purpose well), removing and replacing the blotting paper as it gets stained. Afterwards rinse with water to which a little ammonia has been added, then in clear water. (3) Wash with lemon juice, or apply lemon juice and salt, or salts of lemon. Afterwards pour boiling water through. Some people advocate pouring boiling water through first, also. Finally rinse in water in which washing soda has been dissolved (so as to neutralise any acid that might be remaining), and then in clear water.

INK ON COLOURED MATERIALS.—(1) Apply a mixture of Fuller's earth and sour milk. (2) Use the oxalic acid treatment.

INK STAINS ON COTTON, WOOL OR SILK.—Soak the stain for several hours in spirits of turps. Rubbing between the hands afterwards will cause the stains to disappear. Rinse well. This method is claimed to neither injure the colour nor the fabric.

INK STAINS ON LINEN.—Pour melted tallow on the stain, seeing that the whole of the fabric is saturated with it. Wash in soap suds, and the stain and grease will come away together. Another remover is freshly made mustard. Spread and leave on for half an hour, then wash.

INK STAINS ON MUSLIN.—Rub with a piece of soap moistened with turps., then wash well.

INK ON WOOLLENS.—Moisten the marks with warm water, then rub in equal quantities of citric acid and cream of tartar. Rinse well afterwards.

WET INK STAINS.—(1) Soak in buttermilk or sour milk (if any stain still remains rub with hot water and soda), immerse in cold milk, changing it as it becomes discoloured; use cold milk in conjunction with salt; or treat with hot milk. (2) Rub on a tomato cut in half, then sponge with cold water. (3) Salt, or salt and lemon juice. (4) Moisten a little cream of tartar and rub it on.

French chalk is an excellent absorbent for ink and other stains.

IODINE, MEDICINE, Etc.

IODINE.—Remove as quickly as possible as iodine rots material. Prolonged soaking in cold water often proves effective. If the article would spoil by being dampened with water, sponge with meth. spirits. The most delicate fabric will not be injured if immersed in a fresh solution of sodium hyposulphite. Afterwards rinse in cold water. Otherwise try: (1) Dab with carbolic, which will remove the stain immediately. Wash well afterwards. (2) Moisten the fabric with a solution of photographic hypo. (sodium thiosulphate). Rinse afterwards in several changes of water. (3) Dip in ammonia and wash well.

IRONMOULD.

IRONMOULD should be removed at once, as it easily spreads. Try (1) Boil a stick of rhubarb in a little water for 10 minutes. Strain, then soak in the hot liquid. (2) Stretch the material loosely over a basin and pour on boiling water. Then apply salts of lemon with a bone spoon. After a minute or two pour more boiling water through. If the material is silk, use only warm water. Rinse thoroughly. (3) Apply a solution of oxalic acid, and rinse well afterwards. (4) Dab (do not rub) with a mixture of 2oz. each of salts of lemon, acid potassium fluoride, 1 pint water. Wash, then rinse in water to which a little ammonia has been added.

MARKING INK.—(1) Rub well with iodine, and when no trace of the stain is left, remove the iodine with a solution of hyposulphate of soda. (2) Place the stain over an absorbent pad, moisten it with carbolic acid till it disappears, then wash well.

MEDICINE STAINS.—(1) Before washing cover with a paste of Fuller's earth and liquid ammonia. Wash when dry. (2) Place a small lump of washing soda and 2 table-spoons chloride of lime in a vessel and pour on 1 pint boiling water, stirring till dissolved. Let cool before straining, bottling and corking. Apply a little to a spot before putting the article in Monday's copper. Remember though not to let the solution come in contact with either woollens or coloured garments.

PRINTED INK BRANDS ON BAGS.—Grease the print well with lard or dripping, then roll the bag up and leave for three days. Afterwards wash in soap suds.

TRANSFER MARKS.—Soak for a few minutes in meth. spirits, then lay the material, transfer side down, on a folded cloth. Sponge well with meth. spirits, rubbing well, and refold the cloth underneath it, as it absorbs the mark. If no meth. spirits is available, try milk.

RED INK.—Add a little ammonia to some cold water, and sponge the mark with it. Afterwards rinse in milk.

JEWELLERY.

IF A WATCH GETS WET.—Put it in pure alcohol, and let it remain there till taken to a jeweller.

TO AVOID JEWELLERY LEAVING A MARK ON THE SKIN.—If a watch or anything leaves a mark on the skin against which it is worn, apply a coating of nail varnish to the article.

TO CLEAN A WATCH OR CLOCK.—Soak a small pad of cottonwool in kerosene and place it on a saucer. Open the watch and set it across the cotton-wool, exposing the works downwards, and taking care that the paraffin is not touching them anywhere. Place a basin over the watch and pad, and leave for half a day to allow the fumes to penetrate and dislodge any dust. You will probably be surprised at the collection of dirt on the wool after that time. If treating a clock, place a large plug of wool saturated with kerosene in the bottom of the clock case.

TO CLEAN JEWELS SET IN DELICATE MOUNTS.—Soak in eau-de-cologne for a few minutes. Afterwards polish with a chamois. Gold and silver jewellery can be cleaned with a solution of ammonia and water. Allow 1 teaspoon ammonia to a small cup of water.

TO THREAD BEADS.—String them on dental floss (procurable at a chemist's), linen thread (soaping the ends will make the job easier), or, best of all, plaited waterproof silk fishing line. When all the beads are on, secure the ends with double half-hitch knots, and whip the ends for nearly half an inch with fine silk. Finish off by applying a quick drying varnish to the knots and ends.

TO USE A WATCH AS A COMPASS.—Turn the face of the watch so that the figure XII. points to the sun. Note where the hour hand points—half-way between it and XII. will be the north.

LEATHER.

Treat leather well if you expect long and hard service from it.

CRACKED AND PERISHED LEATHER.—Life cannot be restored to perished leather, though its appearance can be improved considerably. Shake together equal quantities of vinegar and olive oil, and apply with a flannel to clean it. Afterwards go over the worn parts with olive oil, to which a few grains of permanganate of potash have been added to give it a brown tint. Proceed very carefully at

first in case it does not "take" well. When rubbed dry and clean, finish off by polishing with a white or coloured shoe cream.

GREASE AND OIL ON LEATHER.—If the back of a chair where the head rests gets greasy apply a mixture of 2 of linseed oil to 1 of vinegar. French chalk rubbed on grease blemishes again and again, then left coating them for 24 hours, is also effective. Afterwards brush well and apply a cream or good polish. Another idea is to apply the white of an egg and leave to dry in the sun. Polish afterwards with a soft cloth. Try moistening the edges of oil and grease spots with water, then painting on rubber solution (of the tyre puncture kind), and leaving for a few minutes. By that time the rubber, having absorbed the grease, can be peeled off, leaving no trace of the blemishes. Another method is to apply spirits of wine, and polish well afterwards.

LEATHER BOOK COVERS.—Apply equal quantities vinegar and linseed oil, and polish with a soft cloth.

LEATHER FURNITURE.—It responds well to white of egg. The yolk will remove many stains. After polishing, finish off with a chamois.

LEATHER HAND-BAGS, SUIT-CASES, Etc.—Give an occasional rub with a flannel dipped in linseed oil, then polish with a dry, soft duster. Uncoloured leather can be cleaned with a solution of oxalic acid and hot water. Rinse in clear water afterwards.

TO CLEAN SUEDE.—The best method of cleaning suede is to rub with hot bran. Afterwards brush well, and raise the nap with a special fine wire brush sold for the purpose, or with glass paper.

TO REMOVE GREASY MARKS ON LEATHER.—Boil linseed oil, and when nearly cold add an equal quantity of vinegar. Mix together, and apply with a soft cloth. Another method is to rub the leather well with a weak solution of vinegar and warm water, and afterwards polish with a white shoe cream.

TO WATERPROOF LEATHER.—Boil $\frac{1}{2}$ lb. Venice turps. and $\frac{1}{2}$ quart linseed oil. While still warm, saturate the leather till it will absorb no more.

LIGHTS.

LAMP WICKS.—Quite a good substitute for the genuine article can be made from an old soft felt hat. Simply cut a piece to fit exactly. If the wick of a spirit lamp burns too short and you replace it, carefully cut a clean piece of blotting paper the right shape, and fit it in. To clean, keep a small stiff brush for the purpose. Never use scissors.

TO EXTINGUISH BURNING OIL.—Throw sand on the flames. Flour is useful for the purpose, but not so good. In emergencies use a heavy rug, or great coat, or something of the kind.

TO FINISH A CANDLE TO THE BITTER END.—When the candle has burnt within about a quarter of an inch of the top of the candle-stick socket, remove it with the aid of a pocket knife, place a penny over the socket, warm the end of the candle, and stick it to the penny.

TO MAKE A CANDLE BURN ALL NIGHT.—Place finely powdered salt on the top of the candle to the depth of the un-blackened wick. Even a comparatively small candle will burn all night when treated in this manner.

TO MAKE A CANDLE FIT ITS HOLDER.—Dipping the end into boiling water is easier than scraping it.

TO OBTAIN A BRIGHT LAMP LIGHT.—Put a piece of camphor in the reservoir with the kerosene.

TO PRESERVE A BADLY CRACKED LAMP GLOBE.—Gum a little stamp edging along the cracks, and the globe will probably keep together for months.

TO PREVENT A LAMP FROM SMOKING.—Soak the wick in strong vinegar, then dry it thoroughly before using it. It will then burn quite clearly and brightly.

TO REPLACE A BROKEN LAMP.—Get a large screw-top fruit jar and make a hole in the lid just big enough for a burner fitting to fit in comfortably. Solder together. Now, with the aid of an old piece of soft felt (see above), you will be a lamp short no longer.

MIRRORS, WINDOWS, Etc.

BLACK SPOTS ON MIRRORS.—Rub the blemishes with a cork, or flannel dipped in either turpentine or spirits of wine, afterwards using powdered whiting for polishing.

TO CLEAN MARBLE.—There are several cures for stains on marble. Try one of the following methods: (1) Lemon juice and salt. Thoroughly rub the marked places, then leave the mixture on for about half an hour before removing. Repeat the operation if necessary, for perseverance in this direction is bound to succeed. Finally wash with warm soapy water. (2) Dip a rag in turps. and rub well. This treatment will probably prove efficacious with medicine stains. (3) Hydrochloric acid. Dilute with five times its volume of water before using, and rinse at once with warm water. (4) Eucalyptus. (5) Leave on for 24 hours before washing off a paste of soft soap and ordinary washing blue. (6) Powdered chalk. This proves a simple

agent for removing the discolouration a dripping tap leaves. Moisten with ammonia and rub well.

TO CLEAN MIRRORS.—Quite the best agent for cleaning mirrors is meth. spirits, for besides acting as a cleanser, it helps to prevent their steaming, and ensures their drying quickly, quite a consideration on a damp day, besides lessening the risk of moisture penetrating to their backs. A rag moistened with glycerine will also both polish and preclude steaming. Dampened newspapers can also be commissioned for the job.

TO CLEAN PAINT FROM WINDOWS.—Rub with hot vinegar. Perseverance will win the day. Hot soda water is also effective. Rubbing with the milled edge of a penny will remove small marks. Fine ashes moistened with either turps. or paraffin will remove both paint and putty marks.

TO CLEAN PORCELAIN.—If any marks remain after thoroughly washing with hot soda water, or hot soapy water in which some cloudy ammonia has been poured, try either salt and turpentine, salt and kerosene, powdered rotten-stone, or a cut lemon applied to a dry surface and allowed to remain on for some minutes. Wash well after using any one of these agents.

TO POLISH MIRRORS.—Dip a soft rag into powdered blue—rub well.

TO REMOVE CONDY'S FLUID STAINS ON PORCELAIN.—Dissolve oxalic acid crystals in boiling water and apply with a rag. This is a poisonous acid, so exercise care in using it.

TO TREAT DULL MIRRORS.—The mirrors that refuse to polish in an ordinary way should be rubbed over with a cloth moistened with soap, and left to dry for half an hour. Afterwards rub off and polish with a chamois leather.

TO CLEAN WINDOWS.—The cheapest way is to dampen old newspapers and rub with them. Use dry ones for tissue paper for polishing. Ammonia added to water makes cleaning easy. Polish with a chamois. Rubbing with a dry cork will remove marks that defy ordinary cleaning. For windows high up where a mop is requisitioned, add 1 dessertspoon meth. spirits to 1 quart warm water. They then dry quickly without leaving a mark.

TO REMOVE RUST STAINS ON PORCELAIN.—Moisten with hydrochloric acid.

TO REMOVE STAINS ON A LAVATORY PAN.—Into the pan pour a little hydrochloric acid and let it remain overnight. Next morning flush, and you will find the pan spotless, and the glaze undamaged by the use of the acid.

PASTE AND GLUE.

FLOUR AND WATER PASTE.—If a little powdered alum is mixed with the flour before the boiling water is added, the paste will possess double the strength and last twice as long.

A GLUE SUITABLE FOR LEATHER.—Dissolve 5oz. gelatine in a little water in a basin, and stand in another vessel of hot water. When melted, add 1oz. turpentine, ½oz. oil varnish, and ½oz. glycerine, and stir well. Apply hot and thin with water when needed. Apply weights to the glued leather when the job is done.

PASTE SUITABLE FOR LABELS ON TINS.—Take sufficient water from a quartful to dissolve 2oz. gum arabic. In another vessel moisten ½oz. gum tragacanth in powder with meth. spirit, and stir in the remaining water, then the contents of the other vessel. Finally add 2oz. glycerine and a few drops oil of cloves.

PASTE THAT WILL KEEP.—Mix 2 tablespoonsful plain flour to a smooth paste with a little cold water, and stir into 1 pint water and 1 teaspoon powdered alum ready boiling on the stove. Remove from the fire when clear, and add 1 teaspoon essence of cloves, which acts both as an antiseptic and preservative. Bottle in small wide-mouthed jars, and cover.

TO SOFTEN DRIED-UP GLUE.—Pour a little vinegar into the bottle, and stir well.

WHEN STAMPS OR GUM LABELS STICK.—Cover with a piece of thin paper, then press with a hot iron. Separate them whilst hot.

PESTS AND HOW TO ERADICATE THEM.

ANTS.—It is worth while trying the simple old fashioned remedies before going to much trouble. Pepper, borax or alum, for instance, frequently does the trick. Oil of cedar under shelf coverings and in their tracks will often disperse them. Ants have a great dislike of sage. Sprigs of it lain on window ledges, etc., will make them decide on other tracks. Holding the sage under water for a second or two will intensify the smell. The following mixture is effective, and easily made:—Boil together for a few minutes 1lb. sugar, 1oz. borax, 6 tablespoons water. When cool put in small shallow vessels about their haunts. Old tin lids, and the up-turned grooves of small saucers make good containers.

BEETLES.—Mix together equal parts of borax and white sugar, and sprinkle liberally near their haunts. Spraying the shelves and floor with benzine is also very effective.

BROWN SUGAR ANTS.—Dissolve 1 teaspoon boracic and 2 teaspoons sugar in $\frac{1}{2}$ pint hot water. When cool set in small shallow vessels on the shelves, floors, etc., that they frequent. In two or three days' time there will be no sign of them.

BUGS.—With a brush apply a strong solution of alum dissolved in hot water to all crevices, etc. Rub a bedstead in its joints with equal parts kerosene and spirits of turps.

BULLDOG AND MOUND ANTS.—Poisoning is the only way of dealing with these pests. Either pour some calcium cyanide, which gives off a deadly hydrocyanic acid gas, into an insect powder gun, and blow it into the ant holes, taking pains to cover them well afterwards; or pour carbon bisulphate in ounce lots into the main entrances. Bear in mind that this poison is highly inflammable.

CATS.—To scare them away from precious seedlings, get some small bottles and pour a few drops of ammonia into each. Bury them up to their necks in various places around the plants. Cats will give them a wide berth. Renew the ammonia as necessary.

COCKROACHES.—Mix boracic crystals (not the powder) with a little sugar, bran, and pollard, and place in little heaps in their haunts; or simply mix borax with sugar as a bait. If nightly for a week a trap is set, you probably will rid the place of them. Smear the top of an old jug or tin with dripping for nearly half its length, and place a piece of bread at the bottom. In the morning tip them into an old bucket of boiling water.

EARWIGS.—Bait them with a mixture of 1 part fluoride of lime (or sodium chloride) to 2 each of cornflour and icing sugar. It means certain death. A cheaper method is to stuff the bottom of flower pots with brown paper and leave them about the garden overnight. Go the rounds in the morning with a tin of boiling water, and tip the earwigs in as you uncover them.

FLEAS are usually troublesome where there is sandy soil. Scour a room harbouring them, then apply a solution of spirits of turps. and water.

FLIES.—The nuisance of flies can be considerably reduced by following out a few of the following hints: (1) It is said that window boxes of geraniums help to keep flies from entering windows. They also dislike the smell of cloves. Clusters of them hung about the kitchen do much to dispel flies from the immediate neighbourhood. A fresh bunch of nettles hung in a window will preclude their entrance. (2) A few drops of sassafras, or oil of turps. sprinkled on a little cotton wool or rag, and placed near food will keep flies away. (3) To clear a room of flies, pour about 20 drops of carbolic acid on a hot shovel and let it evaporate. (4) Clean the windows of any room where flies

are a nuisance with kerosene. Wiping the woodwork with kerosene, too, will prove effective in dispersing flies from the vicinity of the windows. (5) Keep a few lumps of charcoal in the larder. Flies won't be so easily attracted then.

Fly Traps.—Quite the best idea for windows are little zinc troughs $1\frac{1}{2}$ inches in depth, and made the exact width of the lower window panes. Small brackets fashioned of a straight piece of zinc and a screw will hold them up, and in winter they can be put away till needed again. Fill the bottom of the troughs with kerosene to a depth of $\frac{1}{2}$ inch, and you will be amazed at the number of suicides.

MICE will not frequent a cupboard where cayenne or fresh sprigs of mint are strewn. Any holes in the larder floor, stop them with damp rag sprinkled with cayenne. To induce them into traps, try either pumpkin seed or oil of aniseed. Traps should be washed regularly to remove the smell of humanity.

MOSQUITOES.—These insects will not bite skin smeared with cold cream. Unlike womenfolk, they do not like the smell of eau de cologne. To clean a room of the pests, hold a piece of camphor about the size of a walnut over a lamp till consumed. A tablespoon or two poured into the water in which they breed will kill them.

MOTHS.—A cupboard infested with moths should be rubbed over with a strong decoction of tobacco. Afterwards sprinkle repeatedly with spirits of camphor. Oil of lavender tends to repel them, also. Before putting furs, etc., away, air them on a warm day. Then sprinkle them with gum camphor before sewing them up in linen, or wrapping them tightly in newspapers. Moths have a keen aversion to printer's ink.

RATS.—Try covering a trap with tissue paper, or else after setting it dredge it and its surroundings with two or three tablespoons of flour. Rats, apparently, are curious, and like to investigate. In rat-infested out-houses, try whitewashing with the addition of copperas. It means a yellow colour, but that is not likely to matter. Give every rafter and crevice a thick coat, and sprinkle copperas crystals in the corners and near any likely looking holes. Repeat the whitewashing every year. Copperas is a deadly poison. For baits try equal parts cement and pollard mixed together. Place water in the vicinity of where you place the baits, for once consuming it, the rats will want to quench their thirst, and then they will die beside it.

SILVERFISH AND BORERS.—Dust equal quantities of white pepper and powdered alum into books, etc. Epsom salts sprinkled through clothing, etc., will also keep them away. The occasional use of turps. is also effective.

SNAILS.—Place some orange peel underneath sugar

bags dropped on the lawn or anywhere in the garden. Go the rounds in the morning, and be thankful for the tip. Poison baits can be made by allowing 2 tablespoons calcium arsenite to 1lb. bran. Moisten with water till it reaches the crumbly stage.

TO MAKE FLY PAPER.—Add a little resin to some linseed oil and boil till it becomes a stringy paste. When cold, spread with a brush on stout brown paper.

TO KEEP FLIES FROM PICTURE FRAMES.—Brush the frames with the liquid strained from two or three boiled onions.

TO MAKE FLY PAPER.—Boil till it forms a stringy paste linseed oil to which a little resin has been added. When cold, spread on stout sheets of brown paper.

TO PREVENT FLIES FORM GOING NEAR A GARBAGE TIN, burn sulphur in it whenever it is emptied.

TO PREVENT MOTHS GETTING INTO CARPETS.—Regularly wash the boards underneath the carpet with a solution of 3 tablespoons turps. to 3 quarts water; or wet the edges of the carpet with a strong solution of alum dissolved in hot water.

TO PREVENT THE ENTRY OF ANTS INTO SAFES, Etc.—Wrap a 3inch wide band of longish fur round the legs of safes, or other pieces of furniture, securing same tightly with tacks. Ants will not penetrate long fur.

TO REMOVE MOTHS FROM FURS, Etc.—Take out of doors the article which the moths are inhabiting, and lay it on the grass. Sprinkle it liberally with benzine, roll it up tight, and wrap it firmly in newspapers. Leave for two days in the sun,, and if during inclement weather it is necessary to bring the parcel indoors, be very careful to warn everyone of its contents, and put it well out of the way of possible contact with a match or other flame.

TO REMOVE MOTHS FROM CARPETS.—Wring a flannel out in clear water, spread it over the infected carpet, and iron it with a thoroughly hot iron. The heat and steam will kill the moths.

RED ANTS.—Their favourite meal is lard. If an old tin is greased with it they will greedily smother it to feast. As various hordes arrive pour boiling water over them. Dry out the tin with old paper, and re-grease.

VERMIN AND INSECTS.—Borax will kill insects in woollens, furs, carpets, etc. Sprinkle over a shelf before covering it with paper; borax will prevent insects harbouring there. Scrubbing shelves, and then wiping them with kerosene, will get rid of woodworms and other pests.

WOODWORMS.—Paint the furniture with paraffin, seeing that it reaches every crevice.

PICTURES, PHOTOGRAPHS, FRAMES, Etc.

HANGING A PICTURE.—It is an excellent idea to insert two rubber-headed nails near the two bottom corners of the back of the picture to keep the frame away from the wall, and so prevent the usual accumulation of dust from forming.

TO CLEAN A PHOTOGRAPH.—The surface of a photograph will not be injured if cleaned with cotton-wool dipped in meth. spirits.

TO CLEAN FRAMES.—Of metal: (1) Dissolve 1 teaspoon cream of tartar in 1 pint warm water, and clean the frame gently with cotton-wool dipped in this solution. Afterwards rinse in clear warm water. Drying with a cloth will spoil the lustre of the gilt. Instead, brush the frame with meth. spirits and hang in the air to dry. (2) Peel and slice a large onion, put it in a saucepan with 1 pint water, and boil for nearly half an hour. Strain liquid off, and use but half for cleaning purposes. The remaining half use for rinsing, then dry with a soft rag, and polish with another. Of wood: Dust well, then apply a mixture of 1 part turps. to 3oz. linseed oil. Of gilt: Try rubbing gently with white of egg; or moisten the spots with oil of turps. or hot spirits of wine, and let either liquid dry on once the spot is removed. Of brass: Apply 2 of vinegar and 1 of salt.

TO REMOVE FLY SPOTS FROM PICTURES.—Apply spirits of wine with a camel-hair brush.

REMOVING STAINS FROM CLOTHES, LINEN, AND OTHER MATERIALS.

BLOOD STAINS.—If the stained article can be boiled, soak it first in cold water to which washing soda has been added. Rinse before boiling. Providing most of the stain was soaked out, there is no need to have the article looking spotless before placing it in the copper.

Stains which cannot be boiled. (1) Make a paste of mustard and spread it over the stain. Afterwards wash in warm, soapy water. (2) Soak in cold water and sponge with diluted ammonia, or with peroxide of hydrogen to which a few drops of ammonia have been added. (3) Pour a few drops chloroform on to a small piece of wadding, and rub well for a minute or two.

Blood stains on silk or wool.—Try a weak solution of Condyl's crystals, and rinse well afterwards.

CANDLE GREASE.—Scrape as much off as possible with a blunt instrument, then cover with blotting paper, and press with a hot iron.

DYE STAINS.—On white material where perspiration has caused the stain, persevere with boiling till they disappear. It is the only method of getting rid of them. With dye stains on coloured material, re-dyeing is the only remedy.

Dye stain on tinted material.—Soak the article well in kerosene, then hang on the line for several nights and days, endeavouring to keep the stained portions wet with kerosene the whole time. Wash as usual when all trace of the stain has gone.

DYE STAIN ON WHITE MATERIAL.—Treat as for tinted material till the mark has almost gone, then boil; or boil outright in water to which kerosene has been added, allowing about half a cupful to every quart.

FRUIT STAINS.—Salt sprinkled on immediately the stain is made will prevent a permanent stain.

Fresh fruit stains.—(1) Rinse in clear warm water. Final traces can be removed with peroxide of hydrogen. (2) Rinse in cold water and ammonia, or pour hot water over the stain from a height, first stretching the material loosely over a basin. (3) Rub in salt and wash at once. (4) Wash in kerosene. (5) Apply powdered starch. (6) Dissolve a little borax in some sweet milk, and soak the stain in it.

Fresh fruit stains on linen.—(1) Cover with either French chalk or salt. When dry brush off and boil. (2) Salt and lemon juice. (3) Rub on powdered borax, then pour boiling water from a height on to the stain. (4) Rinse in warm water, then try sodium phosphate. (5) The fumes of sulphur will effect a cure. Wash well after exposing the article to such fumes. (6) Pour boiling milk through.

Cooked fruit stains.—Try pouring boiling water on the stain from a height. If afterwards there is any trace of a mark left, apply peroxide of hydrogen.

Fruit stains that have become set.—Apply a little oxalic acid.

Jam stains.—Wash in warm, soapy water, then in water to which a little ammonia has been added; or dissolve a little borax in some sweet milk, and soak the stains in it.

Mulberry stains.—Pouring boiling water from a height on to them will cause them to vanish.

GRASS AND MOSS STAINS.—Try one of the following recipes: (1) Rub a little glycerine on the affected part, leave for a few minutes, then wash. (2) Sponge with benzine, or rub on sufficient butter to cover the stain, then wash in warm, soapy water. (3) If warm water and soap does not remove the mark, rub with oleic acid, then sponge with ammonia before finally rinsing.

Grass stains on white flannels.—Rub on and leave for several hours equal quantities of glycerine and yolk of egg. Afterwards wash in the usual way.

GREASE MARKS.—Rub from the outside towards the centre to prevent spreading, after packing the back of the material with blotting paper to absorb the grease which the remover sets flowing. Petrol, benzine or eucalyptus will remove most grease marks, and naptha soap will also serve the purpose well. French chalk will not harm the most delicate of fabrics. Sprinkle chalk thickly over the spot, and either leave it on in a warm atmosphere till all the grease is absorbed, or place clean blotting paper over and under the spot, and press with a warm iron.

Butter.—Smear the blemishes with butter, and leave for an hour or so, then wash in hot soap suds.

Turpentine.—Saturate the spot with turps., then place between a layer of blotting paper top and bottom, and press hard. Repeat till all the grease is dissolved and absorbed.

Ammonia.—Apply a weak solution of ammonia and water, then lay soft paper over the mark and press with a hot iron.

Automobile or Axle Grease.—Soak in turps., then wash in soap suds, or use the blotting paper and warm iron method.

GREASY COAT COLLAR.—Grate a peeled raw potato and add to it a little cold water. Rub the collar with this. When dry, if there is still grease apparent, rub with eucalyptus or petrol.

GREASE ON VELVETEEN.—Drop a little turps. on the spot, then gently rub it dry with a piece of material the same as that of the garment. Repeat if necessary.

GREASE STAINS IN WHICH SUGAR IS PRESENT.—After using petrol, wash in warm soapy water, or warm water to which a little ammonia has been added.

LEATHER DYE ON STOCKINGS.—Soak the hose from 1 to 2 hours in a solution of 2 tablespoons of borax to 1 pint cold water. Afterwards rinse in fresh water, then wash as usual; or squeeze lemon juice on to the affected part, and then rinse in warm soapy water.

MILDEW.—As with most stains, there are several methods of treatment. Try one of the following: (1) Run cold water into a basin, just sufficient to immerse the stained article in, and make sour with vinegar. In another tub or basin make a very strong solution of fresh chloride of lime and cold water—again just sufficient to cover the article being dealt with. First immerse the article in the vinegar water, then (without wringing out) transfer it to the lime water. In a few minutes the stains should disappear. Rinse thoroughly in clear water afterwards. (2)

Soak material in kerosene for two nights, then hang out in the sun for another couple of days before washing.

(3) Rub with soap, sprinkle French chalk on, dampen it, and place in a strong sun, keeping it moist as long as the stain remains. (4) Soak overnight in sour milk or buttermilk, then hang in the sun for a day before washing in the usual way. (5) Apply a mixture of soapy starch and milk. (6) Boil 1½ lbs. soft soap in a quart of water. When cold, soak the stained article in this mixture overnight. Next day place on the grass in the sun, and sprinkle the blemishes with salt, keeping them moist the while. Repeat the process if necessary. Rinse clean in cold water to which a little ammonia has been added. (7) Apply a mixture of 2 tablespoons turps. added to the juice of 2 lemons.

MILK, CREAM AND ICE CREAM STAINS.—Milk and Cream: If rinsed immediately in warm (not hot) water no stain will remain. If necessary, steep in warm water for some time. If after rubbing between the fingers, any stain yet persists, moisten it when it is dry with benzine, which will remove any creamy fat remaining. Alternatively soak in cold water, and sponge with diluted ammonia, or peroxide of hydrogen, to which a few drops of ammonia have been added.

Ice Cream: Moisten with cold water, then rub in borax. Afterwards pour warm water through, and wash well.

MUD AND SOIL STAINS.—Rub marks on dark clothing with a raw potato. Other materials, including silk, should be sponged with water in which potatoes have been boiled.

Yolk of egg rubbed on will also remove such stains. Afterwards wash in warm soapy water, and finally in clear water.

OIL.—Try one of the following recipes: (1) Dab with a small piece of bread damped with petrol. (2) Smear with butter, and when thoroughly absorbed, wash in soap suds. This is a particularly good method, providing there was no acid present in the oil. (3) Apply a paste of Fuller's earth and turps. Simply rub the paste. The turps. will evaporate, and the remaining powder can be brushed off.

OIL ON GEORGETTE.—Soak the stains with eucalyptus, and afterwards give the whole garment a petrol bath.

SEWING MACHINE OIL.—Rub the yellow stain with a little ammonia before washing in soap suds.

PAINT STAINS.—After applying any one of the following methods, wash well in warm soap suds: (1) Rub with turps., then benzine; or after soaking with turps., rub the fabric between the fingers and the paint will crumble off. Repeat if necessary. (2) Moisten the spot with paraffin and rub between the fingers. (3) 1 part turps. to 2 of meth. spirits will remove paint and varnish stains. Apply

several times if necessary. (4) Equal parts turps. and ammonia. The older the paint the more often it will be necessary to saturate the spot before it will yield.

PERSPIRATION STAINS.—Perspiration stains should always be soaked for a little while in cold, soapless water before being immersed in hot. Dye stains caused by perspiration will only disappear after being boiled several times. One or other of the following methods will prove effective if the plain water treatment, or soaking the garment in cold water to which a little ammonia has been added, has not done the trick. (1) Steep in cold water then wash or soak in a solution of borax or carbonate of soda. (2) Hold the stain taut over a steaming basin of hot water and rub with lemon. Repeat if necessary; or rub with lemon after steeping the stain in cold water to which a little ammonia has been added. (3) Pour 1 pint boiling water over 1oz. chloride of lime and 1 teaspoon washing soda, and stir till dissolved. When cool, strain, bottle and cork. Use in the proportion of 1 part to 6 of hot water, and let the stain soak in this mixture for at least 3 minutes before rinsing. Repeat if necessary.

Perspiration stains on georgette.—Moisten the spot with warm water, cover with borax, and pour warm water through it. If there is still a trace of the stain remaining, rinse and soak it in the boiling water.

Perspiration stains on delicate fabrics.—Soak in a solution of Glauber's salts. Let it dry. Repeat if necessary, then wash.

RAIN AND SEA WATER SPOTS.—Rain spots are the result of dust particles which work their way into the fabric as it dries. To remove them, place the garment on a table, and with the tips of the fingers rub dry salt where the spots are noticeable. This will dislodge the dirt. Shake well afterwards. Holding rain spots in the steam of a kettle will also remove them. If necessary, rub with a piece of the same material.

Rain spots on satin.—Press a little tissue paper into a tight ball, and rub gently in a circular movement over the affected part.

Rain spots on felt hats.—Sprinkle powdered whiten-
ing over the blemishes and rub with a soft damp cloth. Leave for an hour or two till thoroughly dry, then brush well.

Sea water stains.—If on a blue or black garment, apply vinegar with a piece of the same material, which will tend to revive the colour at the same time.

RUST.—After applying to white garments any one of the following treatments where acid is used, add a little soda to the first rinsing water to neutralise any acid. If a flannel or coloured garment has been treated, wash in

soap suds before rinsing it. (1) Wring out the stained garment in cold water, then cover each mark with cream of tartar. Place in a pan of cold water and bring to boiling point, by which time no sign of rust will remain. (2) Moisten stain and sprinkle thickly with equal parts of salt and cream of tartar. Place in the sun. Repeat if necessary. (3) Rub with a ripe tomato, cover with salt, and leave to dry in the sun. (4) Kerosene. (5) Apply salts of lemon, then pour boiling water through; or moisten the stain with lemon juice and salt, and expose to the sun. (6) Hold the stained material taut across a basin of steaming water, and with a feather moisten the spot with spirits of salts.

(7) Boil $\frac{1}{2}$ cup of rice in 1 quart water for half an hour. Set aside, and after 12 hours strain it through a cloth. Any rust stain soaked in this liquid for a couple of hours will invariably disappear. (8) Oxalic acid—Allow 1oz. to 1 pint boiling water, and soak the stain for a quarter of an hour. Rinse thoroughly afterwards to remove the poison. Or moisten the fabric and apply 1 part oxalic acid to 2 parts cream of tartar. (9) Boil a handful of rhubarb leaves or sorrel in a small cup water, strain, and apply the liquid. Leave for a short time before rinsing in clear water. Repeat if necessary. If very old marks, boil in the liquid. (10) Dissolve 1 dessertspoon chloride of lime in half a pint of water and bottle. Dilute every tablespoon of this liquid with 3 or 4 cups of water before using. Apply tying a wad of cloth to a stick, and be very careful to rinse thoroughly afterwards.

Rust stains on Woollens.—Moisten the mark with warm water, then rub in equal quantities of citric acid and cream of tartar.

Rust marks on flannels.—Steep the stain for about half an hour in equal parts glycerine and yolk of egg. Afterwards rinse in warm soapy water. If the stain was only a slight one, possibly egg yolk and warm water alone will remove it.

SCORCH MARKS.—Endeavour to remove a scorch mark in one of the following ways: (1) Spread one of these mixtures thickly over the mark and leave to dry. Afterwards wash well. (a) Boil to a good consistency the juice of 2 lemons, 2oz. Fuller's earth, and $\frac{1}{2}$ pint vinegar. (b) 2oz. Fuller's earth, 2oz. washing soda, 1 large onion sliced and pounded, $\frac{1}{2}$ pint vinegar. Simmer for 10 minutes. This mixture keeps well. (2) Rub with lard or glycerine, leave for 3 or 4 hours, then wash in borax and water. (3) Immediately a light scorch is made, rub on lemon juice, kerosene or vinegar. The sun will help to bleach the mark. (4) Rub on onion juice, then keep the stain moist for a time

before washing. (5) Steep the stain in yolk of egg, then wash. (6) Even a silver coin rubbed on a light scorch mark while it is yet warm is said to remove it.

Scorch on silk.—Rub French chalk in well and leave till next day. Then dust off with a soft brush. (2) Spread on glycerine and borax, and leave for an hour before washing. (3) Soak in 1 part peroxide of hydrogen to 2 of water. Do not immerse the stain for longer than necessary, for peroxide is apt to rot the material. Wash as soon as the stain is bleached.

Scorch on flannel.—Rub a cut lemon on to the stain, leaving on a liberal quantity of the white pith and juice. Bleach in the sun.

Scorch on woollen.—Apply a thick paste of cold water and starch, cream of tartar or chloride of lime. Place in the sun, and later brush with a stiff brush. If the article can be easily washed, smear with borax and glycerine, and leave for an hour before washing.

STAINS NOT OTHERWISE LISTED.—**Egg.**—(1) Washing or soaking in cold water will probably remove the mark. (2) Try naphtha soap. (3) Wash with warm water and soap, then apply trisodium phosphate.

Lipstick.—First remove the grease in the stain with petrol, or water to which a little spirits of ammonia has been added. Then remove the colour stain with alcohol.

Blacklead.—Add a little ammonia to some water and rub gently.

Acid.—As soon as possible dampen with spirits of ammonia, which will destroy the effects immediately. If the colour has faded, hartshorn will probably restore it.

TO CLEAN A SUIT.—Shake together equal parts of meth. spirits and ammonia, and apply to the suit with a piece of the same material. Remember that this mixture is highly inflammable. As an alternative, if the suit is not very grubby, simply go over it with a soft brush dipped in vinegar and water, being careful not to make it too damp. Press when suitably dry with a hot iron and damp cloth.

Stains on twills, tweeds, blue and black cloth, and dark heavy woollen materials. Peel a raw potato, and rub with it. Afterwards go over the garment with a rag of the same material dipped in cold water and wrung out well, or let it dry, and press with a hot iron on a damp cloth the wrong side of the material.

SHINE.—Chemicals are of no use to remove shine. Proceed in one of the following ways: (1) Add 1 tablespoon laundry blue to half a cup of water, and apply with a cloth of the same material as that which is being cleaned. Afterwards press with a damp cloth and hot iron. (2) Moisten a piece of flannel with spirits of turps., and rub well, then hang the garment in the open. (3) Brush gently

with a fine wire brush to raise the nap after placing a woollen cloth wrung out in very hot water on the spot for a few moments. (4) Rub well with a peeled raw potato. (5) Boil for quarter to half an hour a handful of ivy or laurel leaves in half a pint of water. Strain, and when slightly cooled, rub or brush the garment with the liquid, preferring to follow the grain of the material. Then either press under a damp cloth, or on the wrong side under a thick blanket. (6) Dissolve a piece of ammonia about half the size of a walnut in 1 pint boiling water. Apply with a stiff brush and dry in the sun. (7) If a thick, dark material, sponge with cold, strong tea.

TO REMOVE STAINS.—Remove stains as soon as possible after they are noticed—the job will be easier then. Use the simplest methods first, and where possible sponge with piece of material the same as that of the garment. Always start to clean a spot from the outside of it, and work towards its centre. If a water mark is left after removing a spot, let it dry, then hold it over the steam of a kettle. If necessary, rub with a piece of the same material. Whenever an acid has been used to clean white cotton articles, add a little soda to the first rinsing water to neutralise any acid that might be remaining. If acids have been used on woollen or coloured materials, rinse first in soap and water before finally rinsing in clear water. Salt will help to prevent the dye in coloured garments from running. To prevent a white mark after using petrol or benzine, use in conjunction with either a little salt or French chalk.

TAR STAINS.—Treat a tar stain before it has time to harden, if possible. (1) Apply eucalyptus, turps., or kerosene. (2) Rub with lard or butter, then wash in soap suds to which a little ammonia has been added. If this is unsuccessful, rub with lard, then apply turps., and afterwards benzine. (3) Apply consecutively coal tar, turps., naphtha, and benzine. Salad or olive oil will soften very old tar marks.

TEA, COFFEE, OR COCOA STAINS.—Treat while still wet if possible, when boiling water poured through the fabric will generally remove them immediately.

TEA STAINS.—(1) Rub with laundry blue before boiling. (2) Steep in boiling water to which has been added either borax or washing soda. (3) Soak in 2 parts sugar to 1 water. (4) Pour boiling milk through. (5) Place a small lump of washing soda and 2 tablespoons chloride of lime in a vessel and pour on 1 pint boiling water, stirring till dissolved. Cool, strain, bottle and cork, for this preparation will also take out many kinds of stains. Apply a little to the mark before boiling in Monday's copper. (6) Apply lemon juice and expose to the sun, keeping the stain

moist the while. (7) Steep for several hours in soap jelly, to which has been added a little cold water. (8) Soak in water in which potatoes have been boiled.

OLD TEA STAINS.—(1) When Monday's copper is boiling, place the stained article in dry, and boil for about half an hour. (2) Apply equal parts egg yolk and glycerine. Let it dry before washing in lukewarm water. (3) Soak overnight in glycerine, then boil or wash. Delicate colours are not affected by glycerine. (4) Sprinkle borax thickly over the spot, then pour boiling water through.

COFFEE STAINS.—(1) Soak in the water in which potatoes have been boiled. (2) Steep in boiling water to which washing soda or borax has been added. (3) Apply equal parts yolk of egg and glycerine. Let it dry before washing in lukewarm water. (4) Soak overnight in glycerine, then boil or wash. Delicate colours are not affected by glycerine. (5) Pour boiling milk through.

COCOA OR CHOCOLATE STAINS.—Squeeze in cold water before pouring boiling water through.

WHEN THE COLOUR FADES from materials after sponging.—If you have an extra piece of the same material, lay it on the faded part and press with a hot iron. A certain amount of colour will be ironed on in this way. If ammonia in the sponging water has been the cause of any fading, try and restore it with an application of weak vinegar and water.

WINE STAINS.—(1) Rub salt in and wash at once, or pour boiling water through. (2) Sprinkle with salt and moisten with sherry. The acid of the sherry decomposes the salt, setting free chlorine, which removes the colouring matter of the wine. (3) Sprinkle on powdered starch and leave for a couple of hours. Then brush the powder off, wash, and boil. (4) Apply bottled soda water to silk fabrics. It will not leave a mark. (5) The fumes of sulphur will remove a wine stain. Wash well afterwards. (6) Place the stain in boiling milk. (7) Place a small lump of washing soda and 2 tablespoons chloride of lime in a vessel, and pour over 1 pint boiling water, stirring till dissolved. Cool, strain, bottle and cork, for this preparation will take out many stains. Apply a little to the mark before boiling in Monday's copper. (8) Apply liquid ether; remember it is highly inflammable, though.

COCKTAIL STAINS.—Bottled soda water will remove such stains in silk fabrics without leaving a mark.

WALLS AND CEILINGS.

DAMP WALLS.—If the cause of the trouble cannot be remedied, line the wall with sheet lead no thicker than that used in tea chests. Use copper nails for fastening it. Cover with paper or paint.

MARKS ON CEILINGS.—To remove smoke marks apply a thick paste of starch and water. When dry, brush off with a soft brush. If white-washing the ceiling, thoroughly mix wood ashes with the whitewash just before applying, allowing 1 pint ashes to every small pail of water. To remedy a badly stained ceiling—Paste the whole of the ceiling with white kitchen paper, then kalsomine on top of it. Kalsomining alone is not likely to wholly blot out a rain-marked surface.

PLASTER.—To drive a nail or screw into a plastered wall, scoop out a hole with an old screw driver or something of the kind, then fill it with plaster of Paris moistened with water, and place the nail in position. The plaster hardens quickly. When quite dry, the nail will be safely firm. If there is no plaster to hand, thoroughly heat the nail in scalding water before driving it in.

TO CLEAN THE WALLS OF PORCHES, Etc., which are badly fly-marked, wash with water from a pail to which 1 cup each of vinegar and washing soda have been added. Baking soda is also a good cleanser for the purpose.

TO FILL HOLES AND CRACKS IN WALLS.—Make a smooth paste of powdered whitening and milk. This will set as hard as mortar. Also good is equal parts white sand and plaster of Paris mixed with water to a paste. It hardens very quickly, so mix only a little at a time. Another method is to wet some cheap calico and wring it out as dry as possible, then apply gum to one side. Stick it on the wall, taking care to smooth out all crinkles, then when dry, kalsomine or paper on top of it.

TO REMOVE SPIDERS AND COBWEBS.—Soak a fair sized piece of pumice stone in meth. spirits after running a wire through it by which to attach it to a wall broom: When firmly fixed on the broom head, put a match to it, and go on your tour of destruction. It will destroy both webs and spiders without smoking the ceiling.

ADULTERATION AND IMPURITIES.

ALUM IN BREAD.—Alum is frequently used in bread for whitening purposes, thereby causing painful indigestion to some people. To prove its presence plunge a warm, clean knife into a new loaf, and leave for a few seconds before withdrawing. Examine the knife blade, and if alum is present tiny specks of it, like wee pieces of soda, will be noticed.

COFFEE.—Mix a teaspoonful of coffee to a cup of water. The water should barely be discoloured if the coffee is pure. Chicory is present if it turns quite brown.

FLOUR.—When squeezed in the hand flour will go into a lump when it is good. If it falls away see that you change the brand next time you are ordering it.

MILK.—Place a steel knitting needle in the milk. On withdrawal keep the needle held vertically and notice how the milk runs off it. Pure milk, containing the proper proportion of cream, will fall slowly from the needle in drops, leaving a distinct greasy film behind. Milk to which water has been added will run off quickly, leaving behind no film, or merely the barest trace.

WATER.—Pour some water in a stoppered or a screw-top jar, add 1 or 2 lumps of loaf sugar, then make the jar air-tight. Leave for a few days in a warm, well-lighted room. It will remain clear if pure; organic impurities are present if it becomes turbid.

BREAD AND SCONES.

ADDING SUGAR TO SCONES.—Use icing sugar or castor, rather than common sugar, to make light scones.

BREADCRUMBS FOR A PUDDING.—Soak stale bread for puddings in cold milk or water to make it light and crumbly. Hot liquid makes it heavy.

BUTTERED TOAST.—Always keep buttered toast hot over steam, never by placing it in the oven, which dries up the butter and hardens the bread in no time.

GLAZE FOR SCONES, CURRANT LOAF, Etc.—When cooked, or nearly so, brush over with a little sugar dissolved in milk, and pop back in a hot oven for a moment or two.

SANDWICHES LEFT OVER.—Dip them into egg and breadcrumbs and fry. Garnish with finely chopped parsley. Another way of using them up is to toast them, but unless you have a gas or electric griller, this is a difficult operation.

TO CUT NEW BREAD.—Plunging your knife into boiling water before cutting makes the operation much easier.

TO KEEP A BREAD CROCK FRESH.—Instead of washing it with water, wipe it out with a little vinegar. It will never become musty then.

TO MAKE STALE BREAD LIKE NEW.—Brush the loaf all over with milk, or pour a little into a plate and quickly dip each side of the loaf into it. Bake in a moderate oven for about a quarter of an hour, and the bread will taste as good as new. Another idea which some people consider even more effective, is to place the loaf in a steamer over boiling water for 15 to 20 minutes.

TO MAKE STALE SCONES LIKE NEW.—Any one of the following methods will prove successful: (1) Place

the buns or scones in a saucepan, put the lid on tightly, and set on a warm part of the stove, or over a low gas jet, for a few minutes until hot. (2) Dip the sides of the scones quickly into a saucer of milk or water, or hold them for a second under a running tap, and then place in a hot oven for a few minutes. (3) Place the scones on a tray on the top shelf of the oven, and on the shelf underneath set a baking dish containing boiling water. Leave in a moderate oven for about five minutes.

TO SAVE BREADCRUMBS.—When cutting bread in the kitchen, place a newspaper underneath the board. When the bread is finished with, tip the crumbs from the board on to the paper, then tip them all into a jar especially kept for them. In this way there is no need to put dried bread through the mincer to keep up a supply of bread-crumbs. Those in the jar can be dried off in the oven on a plate periodically.

BUTTER.

QUICKLY MADE BUTTER.—If you want to make a small quantity of butter quickly, just put a pint or so in a deep basin and whip with a rotary egg-beater. If you fail to possess an egg beater of this kind, put sufficient cream to make a pound of butter in a 4lb. fruit preserving jar, screw the lid on well, and shake vigorously. If no bottle is to hand, you might be able to produce a clean tin of a suitable size. You will be surprised how easy and quick this method is if you have not tried it before.

SUBSTITUTES FOR BUTTER.—Dripping can be so camouflaged in cooking that it is almost impossible to detect it. Add to the quantity needed a tiny pinch of bi-carbonate of soda, a little salt, and a good squeeze of lemon juice, then beat to a cream. In substituting other fats for butter as shortening, use a slightly smaller amount, and be certain to add a goodly pinch of salt.

TO KEEP BUTTER FRESH FOR WEEKS.—When salting it, add a little borax as well. It should be remembered, though, that borax retards digestion (acting as a preservative), and should not be taken inwardly to any degree.

TO MAKE BUTTER GO FURTHER.—Study economy with butter in one of the following ways:

(1) Slightly soften $\frac{1}{2}$ lb. butter in such a way that it is free from any oiliness, sprinkle on a little salt and stir it in, then add a cup of warm to hot milk, a little at a time, beating all the while, afterwards setting to harden in a cool place.

(2) When butter is cheap buy 12lbs., together with 12lbs. good beef dripping, place in a pan, and bring to the

boil, allowing it to bubble for a couple of minutes only. Skim, remove from stove, pour some cold water into it, and leave overnight. Next day take it up from the water, scrape underneath, and bring to the boil again, adding a little salt to make it tasty, then put in a crock for use in winter. This is quite nice on bread or toast, besides being splendid for cooking.

(3) To every $\frac{1}{2}$ lb. butter allow $\frac{1}{2}$ teaspoon each of gelatine and salt, and $\frac{1}{2}$ pint rich milk. This will make 1 lb. butter. Put the gelatine in a small basin standing in another vessel of hot water, and dissolve it in 1 tablespoon milk taken from the half pint. While stirring occasionally, put the butter in a bowl placed in another of hot water to soften it, and stir it frequently, too, to prevent its getting oily. As soon as it is reduced from its hard stage, add the salt, next the dissolved gelatine, then gradually the cold milk. See that all are merged before setting aside to cool. Butter so gelatined is suitable for everything except frying.

TO POT BUTTER.—Bruise finely and mix together 1 oz. sugar, 1 oz. saltpetre, 1 lb. salt. This is sufficient for 18 lbs. butter. Allow 1 oz. of this mixture to every pound freshly-made butter, and pot in a strong brine.

Another method which is very simple and very good is to proceed in this fashion: Place the butter in a pan and bring to the boil. Let it bubble ever so slowly for 10 minutes, then strain it through a fine muslin into jars, and cover. This has the effect of separating the butter-milk from the pure butter fat, and judging by the amount of curdled-looking butter milk left in the straining cloth, it might at first appear an extravagant way of preserving. However, each time it is used in cooking, the amount of butter in the recipe should be cut down a little, and milk added to make up the deficiency.

TO SWEETEN RANCID BUTTER.—Melt the butter and skim it, then make a piece of toast free from burn and add it. In a few minutes remove the toast and you will find it has absorbed the offensive taste and smell.

WHEN BUTTER IS HARD TO SPREAD.—An easy way of softening butter is to pour boiling water into a basin, leave it for two or three minutes, then empty, and turn the basin upside down over the plate on which you have your butter ready. Leave for a few minutes before using.

CAKES, BISCUITS, PASTRY, PUDDINGS.

BATTER FOR FRITTERS.—Make several hours before using, as it improves with standing. Mix the plain flour with tepid water to make the fritters crisp, and add a little oil or melted butter. Beat well. After letting it stand

add the white of an egg if you are including it. Neither the white nor yolk of an egg is essential, though. Many people simply use a whole egg as a matter of course.

When making apple fritters, put the prepared apple with a little warm water in a covered dish in the oven. This will soften the apple and altogether improve the fritters.

BEFORE ICING A CAKE.—Dusting a little flour on top of the cake before icing will prevent the icing running off.

BOILED OR STEAMED PUDDINGS.—Use carbonate of soda for dark coloured puddings, and baking powder for light ones. When making a golden syrup pudding there is no need to grease the basin. It will turn out quite easily if the basin is simply coated all over with syrup before the mixture is put in. The golden appearance is very pleasing, too.

BURNT CAKES.—Don't attempt to cut the burnt portions away, as this is apt to crumble and break the cake. Instead use a grater, the same size as you would for grating lemon rind. This is really an excellent idea, and so easy. Biscuits that have got caught underneath can be rubbed over the grater, all trace of burn being got rid of in no time. When a large cake such as a sponge cake gets caught on top, and it is not your intention to ice it, when cooked, or almost so, get a sharp knife and cut the whole top off. Then whisk till stiff the white of an egg with a little vinegar, spread on top, and return to the oven for another five minutes or so to set the new top. If the cake gets so hopelessly burnt that it is beyond saving with the idea of serving it whole, try this idea: With a sharp knife cut all burnt portions away, then cut into cubes the remainder. Dip these into egg and milk, pop into a hot oven for about five minutes, and serve as small cakes. There is a possibility, too, that some of the remaining portions will be suitable to ice as lamingtons, or to roll in warmed jam and then in cocoanut.

CAUSES OF FAILURES.—If your cake has a coarse grain, the butter and sugar were not beaten sufficiently, or, if it was a light cake, possibly the oven was too slow. If it rose in a heap in the centre, it was baked too quickly. Other causes might be damp fruit, inferior ingredients, too stiff or too moist a mixture, stirring too long after adding the flour, leaving mixture too long before inserting it in the oven, slamming oven door, or opening the door too soon or too often.

DECORATING.—Children love something different, specially if it is food wearing a party air. Your labours will be well repaid if when using cocoanut you first brighten it with a vegetable colouring. Cochineal will soon give you

pink, and stirring cocoanut in a pan over a slow fire will soon brown it, as will putting it in a moderate oven and tossing it from time to time.

FILLING FOR TARTS.—Dice some tinned pineapple and thicken the juice with equal parts of flour and corn-flour. Other fruits can be used the same way.

GLAZING PASTRY.—For meat pastry use milk or yolk of egg. For sweet pastry use white of egg, or sugar and water. If you have not an egg to spare, try this substitute: Boil one tablespoonful brown sugar with 1 of milk, and use when cold. A novel pastry glaze is apricot jam. Use the juicy part only, and thin with hot water if too thick.

JUNKET.—When making junket don't forget the addition of coffee, cocoa or caramel makes a welcome change. Have you ever tried tinting it with cochineal, and dressing it with dabs of whipped cream and raspberry jam, or alternatively adding cochineal to the cream instead of the milk?

MAKING A JAM ROLL.—Have ready a sheet of butter paper in which to roll your sponge as soon as you remove it from the oven. After emptying the cake from the tin, place it on the paper and roll quickly. Leave for about three minutes before unrolling, then spread with jam already warmed to prevent its sinking and causing heaviness.

MAKING CAKES, PUDDINGS, Etc.—Get the oven, ingredients, and utensils ready first. When beating use a wooden spoon and beat from the bottom of the bowl, bringing it up full and high with each stroke. Cakes can be over-beaten, so once a good "cream" is obtained, do not continue unless the recipe particularly specifies it. Always sift the dry ingredients to insure their mixing well, and to let the air in. Rich fruit cakes and sponge cakes need no rising. Once the flour is in stir very little, and get the mixture into the oven as soon as possible. A good old axiom is, "Always stir before you pour." Cakes that require long cooking should have their tins (sides and bottoms) lined with butter paper as well as greased. Place all cakes on a sieve to cool.

MAKING CUSTARD.—The standard proportions are 1 cup milk, 1 large dessertspoon sugar, and a pinch of salt to each egg. Instead of the sugar use 1 tablespoon honey for a change, and don't forget coffee, cocoa, caramel and cocoanut to ring further changes. Custards must be cooked very gently, preferably inside another dish of hot water, or else placed on another pan of salt or sand. When a custard curdles, whip in a well beaten raw egg, and it will become smooth again. Just beating with a rotary egg beater will smoothen it temporarily. To test whether a baked or steamed custard is cooked, insert a knife into the mixture. Only when it comes out clean is the custard cooked. When

making a boiled custard, the mixture is not cooked sufficiently till it coats the wooden spoon with which it is being stirred.

MAKING A SPONGE CAKE.—For a really light sponge sift the cream of tartar with the flour, leaving the soda to be dissolved and added with the boiling milk. After greasing the tin with suet, dust out with equal quantities of flour and castor sugar.

MAKING A SUET PUDDING.—Mix with very hot water instead of cold. You will be surprised how much lighter the pudding will be.

PASTRY MAKING.—Cool hands and cool materials are essential for good pastry making. A bottle filled with cold water makes a good roller, and a marble slab is the ideal pastry "board." Mix the ingredients with a knife, and afterwards handle the mixture as lightly as possible. Before commencing the operation beat the butter, or dripping and lemon juice, to a cream. This helps to make the pastry lighter, besides being easier to spread. If it is intended to eat the pastry cold, mix with milk, not water. It will then keep short and crisp much longer. Flour the board with cornflour, not plain flour, as it tends to prevent the paste from sticking. If you want the pastry to brown quickly, brush over with warm sugar and water. After removing from the oven set on a wire sieve to cool. This tends to keep the pastry crisp. See that it is allowed to cool in a warm spot, however, otherwise it is apt to go heavy.

PUDDING CLOTHS.—Scald cloths and flour them well before placing mixture in them. When the pudding is cooked some people prefer to dip them smartly into cold water before untying.

PUDDING WITH A SUET CRUST.—Add a few bread-crumbs to the mixture to make it lighter, and place in boiling water. Let it only simmer whilst cooking.

REMOVING DISHES FROM THE OVEN.—A wide fire shovel with a good flattened end is most servicable for removing dishes from the oven. Just slip it gently underneath the casseroles, pie dishes, etc.

RICE.—Each grain of rice will remain intact after cooking if it is thrown into hot butter in the pan before adding water or milk. A few drops of lemon juice added to the water will make the rice beautifully white, besides helping to separate the grains. Rice, if put into boiling water, need not be stirred. Once stirred, continue doing so, or else it will "catch." Five to ten minutes before it is ready to come off, strain it, run cold water through it quickly to separate the grains, then steam till wanted.

Creamed rice should be cooked ever so slowly, stirred

frequently, and a lump of butter added ten minutes before serving. A little grated nutmeg is often found a pleasing addition.

SAGO.—Remember to cook water sago with fruit juice as often as you can, using golden syrup instead of sugar. It is never necessary to cook sago first when including it in a pudding. Pour milk or water over it, then add the egg, sugar or whatever ingredients you happen to be using. Lemon sago or egg sago can be made particularly appetising in summer by the addition of the beaten whites of two eggs. Fold them in when the sago is cold.

STALE BISCUITS.—Either home-made or manufactured biscuits can be made quite crisp and fresh again if set in a moderate oven for a few minutes.

STALE CAKE.—Freshen it by steaming it for nearly an hour, then putting it in a hot oven for a few minutes. A stale sandwich cake can be turned into a delicious tea-cake by cutting it in half and toasting it under the griller, spreading it with butter, and serving piping hot. If it has been filled, simply cut the filling out before proceeding with the operation. Of course stale cake is ideal for Queen pudding, trifle, crumb custard and such like.

TO COOK A FLAT-TOPPED CAKE.—After placing mixture in tin, scoop a fair sized well in it by piling it evenly round the sides. You will find this insures its cooking without a bulge on the top.

TO ENSURE A CAKE'S KEEPING MOIST.—Beat a teaspoonful of olive oil into the butter before mixing it with other ingredients. This will not flavour the cake in any way, but, instead, keep it fresh and moist for a long time. Keeping an apple or a clean raw potato in the cake tin will also help to preserve the moisture of a cake.

TO ENSURE A CAKE'S TURNING OUT WELL FROM A TIN.—After greasing with suet, dredge the tin with a little flour, then after it is cooked, stand the cake on a damp cloth for a minute or two. You will experience no difficulty this way. If you do not want to be troubled with a wet cloth, at least let the cake cool a few minutes before turning it out.

TO GREASE CAKE TINS.—Suet is the best medium to use, as it has least water content. Lard is better than butter, if suet is not to hand.

TO KEEP BISCUITS AND CAKES CRISP.—Sprinkle a little sugar on the bottom of the tin in which they are kept, making sure it is an air-tight tin.

TO PREVENT BURNING.—If you can spare a large, shallow baking dish, cover the bottom of it with a thick layer of salt, and keep it for use when baking cakes or puddings. Failing salt, use sand or ashes. It proves a most effective means of preventing burning. Simply place your

mixture in the oven, one tin inside the other. In the same way, when cooking on top of the stove, place a saucer or dish in the bottom of the vessel in which you are boiling a roly-poly pudding, or anything of the kind.

TO PREVENT TARTS FROM BECOMING SODDEN.

—To overcome dishing up a soggy tart, brush over the pastry on which the fruit, jam, or custard is to be set, with the beaten white of an egg, or part of the whole of a beaten egg, a few minutes before you are ready for it. Another method is to well sprinkle your tin dish or plate with flour before placing your tart on it. Having lain the pastry on it, sieve a further light layer of flour, being careful to avoid the outer edge.

TO PREVENT THE JUICE BOILING OUT OF FRUIT PIES.—If the juice boils out of a pie, it is bound to make the undercrust soggy. This can be avoided if you try one of these wrinkles: (1) Place only half the fruit in the pie dish. Sprinkle it with the sugar you are using before adding the rest of the fruit. (2) Put a few dabs of butter amongst the fruit. (3) Sprinkle a thin layer of sago between the top of the fruit and the sugar.

TO REDUCE THE HEAT OF AN OVEN.—Place a basin of cold water beneath the shelf on which you are cooking to reduce the heat. Also open the flue and remove the ring of the stove above the oven.

TO REMIND YOU A CAKE IS COOKING.—Tear a piece of newspaper about seven inches square, slit a hole in the middle of it, and slip it over the handle of the door of the oven. While you are busy about the kitchen with other duties, the sight of it will be a constant reminder that the oven has to be attended to. Furthermore, it will act as a warning not to open the oven to anyone else working in the kitchen. A definite reminder is to set an alarm clock to ring at the prescribed hour.

TO SCRAPE A BOWL QUITE FREE OF MIXTURE.

—A rubber plate scraper is extremely useful for getting all the mixture from the bowl. A cooking spatula is also superior to a knife for this purpose.

TO TELL WHEN CAKES ARE COOKED.—A cake that is done will shrink from the side of its tin. It should also be elastic to the touch—if you place a finger lightly upon it, the slightest impression made should rebound. There is also the straw test: Take a clean straw (a hard broom can supply one), and insert deep into the cake. Unless it comes out clean with no mixture at all adhering to it, the cake is not properly cooked.

TO TEST THE HEAT OF AN OVEN.—Try one of the following methods to test the heat of your oven: (1) On a piece of white paper sprinkle just a little flour, and pop it in the oven. If the flour browns in a minute, or less,

the oven is far too hot for anything; if it browns in two minutes it is right for pastry; in two and a half minutes it is ready for scones; in three minutes it is right for most cakes. (2) Place a small sheet of white paper on the shelf underneath the browner, and leave for four minutes. After that time, if the paper is dark brown, the oven is very hot; if it is light brown or deep yellow the oven is moderately hot; if it is pale yellow the oven is no more than cool. (3) Dust a little flour on a small piece of white paper, and place in the oven. For a quick (hot) oven the flour should brown by the time you count twelve, for a moderate one you will have to count thirty before it browns.

TREACLE PUDDING.—Be sure to add lemon juice to any treacle pudding. It will do away with that cloying sweetness.

WHAT HEAT TO HAVE AN OVEN.—Fruit cakes should be placed in a hot oven to begin cooking them so as to set the mixture and prevent the fruit sinking to the bottom, then after 10 or 15 minutes the heat should be reduced a little (about 50 degrees). Ginger-bread requires only a moderate oven, plain small cakes a hot oven, and small fruit cakes a moderate oven. A large cake (madeira, etc.), should be started in a hot oven, but after about ten minutes the heat should be lowered a little.

WHEN A MILK PUDDING SLUMPS IN THE MIDDLE.—Frequently on taking a pudding from the oven one finds to one's chagrin it slumps in the middle. Obviate this by dipping a knife in hot water and running the blade round the edge of the pudding immediately on taking it from the oven.

WHEN MIXING GOLDEN SYRUP OR HONEY AND MILK.—Place the measured quantities in a bowl together, and beat with an egg whisk. It takes only a few seconds to dissolve honey this way.

WHEN PACKING A HARD-ICED CAKE.—Line a tin with oatmeal, wrap the cake well up in grease-proof paper, and place it on it, then surround the cake and fill the tin with oatmeal. The cake will arrive in splendid condition, and the recipient will receive a bonus in the form of the oatmeal, which will be good for porridge or anything else.

WHEN USING JAM IN COOKING.—Dip the spoon in milk before the jam, then the jam will run off easily.

WHEN USING TREACLE IN COOKING.—If it is difficult to get out of a tin in winter, stand the tin in boiling water first to soften it. Simply scalding your cup or spoon first may be all that is necessary to turn it out quickly. If it is necessary to weigh it, flour the scales first, then it will run off them when tipped up, without sticking the tray.

YORKSHIRE PUDDING.—Use milk and water in equal quantities for mixing, and let the mixture stand an hour or two before cooking.

CATERING.

SANDWICHES.—Bread: One 2lb. sandwich loaf will cut 36 slices, i.e., 72 small sandwiches.

Butter: Half a pound will spread one 2lb. loaf.

Meat: Allow $\frac{1}{2}$ lb. thinly cut meat to every 2lb. loaf.

Eggs: Six eggs should be sufficient to spread a 2lb. loaf. Do not quite hard boil the eggs. Mash them with pepper and salt, and a good sized piece of soft butter, then flavour with curry powder, celery, onion, capers, fish sauce, or what you will.

ICE CREAM.—One quart suffices for 18 small plates.

MILK.—For tea allow 3 quarts for every 100 people. For coffee allow 3 gallons each of milk and water for every 100 people. This quantity averages $1\frac{1}{2}$ small cups to every person.

CONCERNING CITRUS FRUIT.

KEEP YOUR LEMON AND ORANGE PEEL.—It is well worth while to keep your left over citrus peelings. Dry them in the oven, then grate and bottle. They come in so handy when cooking, especially when one's in a hurry. Remove the pith (the white substance beneath the rind), which is very bitter, before grating.

TO BOTTLE LEMON JUICE FOR SUMMER USE.—Strain as much juice as you want to preserve, and pour into several small bottles to within half an inch of their tops. Fill with olive oil and cork tightly before storing. When required, use a whole bottle at once, for as soon as air is admitted it will keep but a few hours. Remove the oil with a tuft of cotton wool.

TO KEEP CITRUS FRUIT.—They will keep much better if they are picked with a small piece of stalk attached, and before they are not too ripe. Remove all scale, then proceed in one or other of the following ways: (1) Wrap each lemon in paper and put in an air tight tin. After a fortnight unpack every one of them, and re-wrap with another lot of dry paper. (2) Wrap in soft paper and store in a dry place in the dark, or with their paper on, pack in sand or sawdust. (3) Pick before they quite ripen and bury in sand. Sun and rain on the covering will not harm them. (4) An easy way of keeping your weekly supply of lemons fresh is to put them in a basin of cold water in a cool place. Leave plenty of room for them to float easily, and renew the water every three or four days.

WHEN EATING SOUR ORANGES.—Spread a little honey on both sides of each section or quarter. The sour-sweet taste is most toothsome.

WHEN PEELING ORANGES.—Pour boiling water over them, cover, and leave for five minutes. The bitter white part will then come away quite easily.

WHEN PREPARING GRAPE FRUIT.—Always cut and core grape fruit at least an hour before they are to be eaten. Before adding castor sugar, sprinkle a pinch of salt over them. A dash of lemon juice on the sugar gives them an additional pleasing flavour, too.

WHEN USING ONLY PART OF A LEMON.—If only a few drops are needed merely pierce one end of the lemon with a fork, and squeeze out the amount required. The openings will seal themselves, and the lemon can be kept for use another time. If half a lemon is used the best way to keep the remaining half fresh is to put it on a plate and cover with a tumbler.

CONCERNING CORKS.

CONCERNING THERMOS FLASK CORKS.—Never leave a cork in a vacuum flask when not in use. When it is being used it is a good idea to encase the cork in grease-proof paper. To prevent a thermos cork from working loose when it does not seem to grip well, get a pickle bottle cork, the depth of the space between the thermos cork and the top of the lid of the flask, and place it so that it packs the cork tightly, thus preventing any movement.

TO MAKE A CORK FIT.—A simple remedy for a cork that won't fit is to cut a V-shaped groove out of the narrow end of it.

TO MAKE CORKS AIR-TIGHT.—Boiling corks makes them air-tight. While they are still hot press them into the bottles. When cold they will have sealed themselves tightly. Another way which will make them both water-tight and airtight is to soak them in olive oil for 20 minutes or so.

TO REMOVE A CORK FROM A BOTTLE.—Procure a piece of string about eighteen inches in length, and insert it into the bottle; holding the two ends in your hand. Now tip the bottle so that the cork falls into the neck, and juggle the string in such a way that you grip the cork right in the middle. Now a slow, firm pull will retrieve the cork.

WHEN NO CORKSCREW IS AVAILABLE.—Tie a piece of string round an ordinary wood screw, screw well into the cork, and pull.

WHEN PACKING PERFUME OR MEDICINE.—Out

of an old glove cut the fingers. When packing place one over each cork or stopper and secure same firmly with tape or string. This practice will obviate many a sorry spill.

CONCERNING FRUIT.

BAKING APPLES.—Next time you open a tin of pineapple, and are not using the juice, save it in anticipation of a lovely easy sweet you can make with it in conjunction with apples. Simply peel and core some apples, and bake them slowly in the juice till soft. Served with custard or cream they are delicious.

PEELING A PINEAPPLE.—Do not use the same knife for slicing a pine as for peeling it. The rind contains an acid which is apt to cause sore lips.

TO PRESERVE APPLES.—Smear each apple with glycerine, and place on a dry shelf, leaving a little space between each.

TO PREVENT SLICED FRUIT TURNING BROWN.—Sprinkle lemon juice over it. The flavour will be improved, too.

WHEN APPLES ARE OLD AND SHRIVELLED.—After peeling the apples put them in a basin of cold, salted water and let them remain in it for half an hour. Strain, and cook. You will find the result practically the same as new.

WHEN CANNED FRUIT IS TO BE OPENED.—If possible open the tin early in the day, as contact of the fruit with the air improves the flavour. If the fruit is to be included in a fruit salad, leave out at least a cupful of the liquid and add lemon juice instead. This will do away with sickliness, and the "tinny" flavour.

WHEN CURRANTS AND SULTANAS ARE SMALL AND SHRIVELLED.—Place in a colander over a pan of boiling water. This will swell and soften them. Dry on paper in the oven, and see that they are quite free from dampness before storing them.

WHEN PEELING APPLES.—To make an economical and easier job, pour boiling water over them, cover, and leave for ten minutes. As you peel, place the cut apple into water to which a little salt has been added. This prevents their turning brown.

COOLERS.

HOME-MADE ICE CHESTS.—Try one of the following, all of which are very servicable:—

(1) Procure a large wooden or tin tub, or an old trough or bath, in the centre of which place a crock or large

round tin, then round it place a family of smaller jars or tins (of the same height, if possible), taking care to leave a space between each. Now fill the tub with sand to within an inch of the smallest jar, and soak thoroughly with water. (If sand is not procurable use charcoal and ashes). Set in a draughty spot in the coolest position available. Into the various jars place your provisions, cover, and the resulting "freeze" will delight you. The beauty of this idea is that different foods are kept separate, ensuring no contamination of flavours.

(2) From a kerosene tin cut most of the sides, leaving almost the bare frame except for the top and bottom. Scrub it well, and free from all odour, then, when dry, hammer the edges over to leave them smooth. Now obtain a strip of towelling, 45 inches by 18, and run a drawing string through the long edge. Wring this out in cold water, place over the tin, draw string pulled tightly on top, and thereon set a basin of water. Have ready four two-inch strips of flannel, place them in the water, and allow their ends to reach over on to the towelling, so as to act as a syphon. Find a cool, shady spot in a draught, and you will now have firm butter, cool milk, etc., on the hottest days.

(3) Wash well a big flower pot, and make a flannel cover for it, allowing an extra depth of two inches. Wring the flannel out in cold water, cover, and set on a shallow basin or soup plate of water. Anything placed underneath will keep wonderfully cool.

(4) Cut the top off a kerosene tin and attach a handle; $3\frac{1}{2}$ inches from the bottom of the tin punch a row of holes about 2 inches apart, continuing right round the tin. Repeat for another three rows, so spacing that the top row reaches about half-way up the bucket. The holes are merely for ventilation, so it does not matter particularly where exactly the punch goes. Now place three clean bricks in the bottom, leaving a space between each, cover them with a square of canvas, and pour water in till level with the top of the bricks, the idea being to always keep the canvas wet. Jars, jugs, etc., can now be placed on the canvas. Cover each vessel with butter muslin, allowing each end to trail in the water. Cover the top with a cloth, and stand in a cool current of air. Water when necessary, and wash the muslins and canvas periodically. Half a dozen of these tins are very easy to maintain, and are well worth the little trouble of making.

TO KEEP MILK COOL.—As germs double in number every 20 minutes in warm milk, it is very important to keep milk cool. When no ice chest is available, stand your jug in a basin of cold water, and cover with butter muslin, the ends of which must dip in the water.

CREAM.

MOCK CREAM.—Cook slowly till custard like 3 level tablespoons ground rice (flour or cornflour may be substituted in a lesser quantity), 1 beaten egg, 1 pint milk, 1 small knob of butter, 1 dessertspoon sugar, a small lemon rind. A pleasing addition is 3 or 4 well-mashed bananas beaten in when the mixture is cold.

TO MAKE CLOTTED CREAM.—Pour the fresh milk into a setting pan, allowing a depth of 7 or 8 inches. According to the time of the year, let the milk set from 12 to 24 hours before placing it on a stove to scald. Bring slowly to a temperature of 175 deg. F., or thereabouts, by which time a wrinkled appearance will be noticed all over the surface of the cream. This operation must not occupy less than half an hour, though. Remove from the stove and cool as quickly as possible. Once properly cold the cream may be skimmed off.

TO MAKE CREAM STAND FIRM FOR HOURS.—Dissolve a little gelatine in a dessertspoon of water, and add to the whipped cream.

TO MAKE WHIPPED CREAM GO FURTHER.—Add a white of egg before commencing the operation. Not only will the cream go twice as far, but it will take less time to beat, and be stiffer into the bargain.

TO PRESERVE CREAM.—Sugar acts as a preservative, likewise borax, but the latter commodity retards digestion, it must be remembered.

WHIPPING CREAM.—It is best to whip slowly at first, then quicken gradually. If difficulty is experienced in thickening it, add unbeaten white of egg, leave in a cool place for a short time, then beat again. Place your bowl in the sink when whipping, splashes don't matter there.

EGGS.

A SPLENDID BREAKFAST OR TEA DISH.—Boil some eggs hard and cut lengthways. Have ready a batter which has been allowed to stand for some time, made of plain flour and tepid water beaten well, and with either a little oil or melted butter added. Before coating the eggs in this mixture sprinkle in some finely chopped parsley, pepper and salt. Fry quickly in deep fat, serve with grilled bacon, and garnish with parsley.

EGG CUTLETS.—Boil some eggs hard, cut lengthways, roll in a beaten egg to which has been added anchovy, salt, and a little cayenne, then coat with breadcrumbs and fry quickly.

SCRAMBLED EGGS.—To make them go further add flaked rice to the mixture, allowing 1 teaspoon to each egg.

Break the eggs into the pot without beating them. It does away with that smooth custard look, and is altogether preferable. To avoid serving soppy toast with them, why not set hot-buttered toast fingers at the side of the plate instead of placing the egg on the toast in the usual way? Garnish with parsley, and the dish will look just as attractive as the old way. Have you tried flavouring with fish sauce, capers, parsley or marmite, for a change?

SUBSTITUTES FOR EGGS.—There are several substitutes for eggs. Try one of the following, though remember a cake is not likely to keep so well without them. (1) One teaspoon vinegar will take the place of one egg; one gill milk mixed with one dessertspoon vinegar will take the place of two eggs. (2) One tablespoon golden syrup dissolved in half a pint warm milk equals 4 eggs. Less sugar should be used in the cake or pudding, though. (3) One egg will almost go as far as two if treated in this fashion: Beat up the yolk with $\frac{1}{2}$ cup milk, and whisk the white separately till quite stiff. (4) To bind rissoles, simmer a little sago in milk or water, instead of using an egg. (5) To bind cutlets or rissoles, melt one part dripping, to which add an equal quantity of flour. Stir into this a little stock or water, and boil for five minutes. (6) Just moisten with cold water 1 dessertspoon granulated gelatine, then dissolve it thoroughly in a little hot water and beat till stiff. Whisked into your mixture, this will take the place of the whites of two eggs. If there is one white to spare, whip it, then add the dissolved gelatine gradually, beating all the time.

TO BEAT EGGS.—Rinse your bowl with cold water before breaking in your eggs, as this tends to leave your bowl free of the mixture when pouring it out, thus avoiding waste. Once the eggs are beaten add a teaspoonful of boiling water and whisk again. You will find this makes your cake lighter. When beating the whites only, first add a pinch of salt, for it makes them stiffen more quickly. A pinch of cream of tartar or baking powder added will prevent the foam from falling once the whites are stiff.

Eggs to be used for thickening, as in custards and sauces, should be beaten only slightly; used in omelettes, sponge cake, etc., beat the whites and yolks separately, and stir in immediately.

TO BOIL A CRACKED EGG wrap it in greaseproof paper and twist firmly at each end; or add a little vinegar or 1 teaspoon of salt to the water.

TO BOIL EGGS.—Instead of putting your eggs into boiling water, do try and remember to cook them this way instead: Place them in a small saucepan, cover with cold water, and bring to the boil. Now turn the gas out, or move to a cooler part of the stove, and let them remain in the water for another two or three minutes, according

to taste. If you always use the same pot, and only just cover the eggs with water, you will always be able to tell exactly, after the first boiling, precisely how many minutes to give them. Naturally the amount of water used makes a difference. Eggs cooked in this manner are creamier, more palatable, and more digestible.

TO BOIL EGGS HARD.—If you put them into boiling water instead of cold, it will prevent the yolks from turning black on the outside.

TO DISTINGUISH A COOKED EGG FROM A FRESH ONE.—Try spinning it around on a table. An uncooked egg will not spin.

TO PRESERVE YOLKS OF EGGS LEFT OVER.—If there is only one, place in a china egg cup and cover with cold water. If more than one, a basin or old cup can be used. The yolks will keep for two or three days in this way, without a hard skin forming over them.

TO PRESERVE EGGS.—If you have forgotten to get from your grocer one of the patent preservatives sold for eggs, dip your eggs in a solution of borax, which will keep them fresh for months.

TO SEPARATE THE WHITES AND YOLKS OF EGGS.—Break your egg into a funnel. The white will run through and the yolk remain.

TO TELL BAD EGGS.—A newly-laid egg placed in a vessel of water will sink, and lie horizontally at the bottom. From three to five days old, it will rest at a slight angle, large end uppermost. An angle of about 60 degrees will be noticed if eight days old; at three weeks the angle will be 70 degrees; and it will stand upright if four weeks old. The shells of fresh eggs are dull-looking but clear; those shiny, dull-looking or cloudy are by no means fresh. Again stale eggs are lighter than those newly-laid. If held to the light, a bad egg will have, clearly visible, a black spot attached to the shell. Every egg has at its base an unfilled space called the air-space. This is very small in new-laid eggs, and increases proportionately with age. An egg a couple of weeks old, for instance, would have quite a large air-space.

WHEN FRYING EGGS.—Add a little flour to the hot fat before breaking in your egg. This will prevent sticking and stop the white from running. Salt placed in the frying pan will stop the fat from spitting.

WHEN MAKING AN OMELETTE.—Allow 1 dessert-spoon each of milk and water to every egg to make a light omelette. Adding either 1 teaspoon of cornflour mixed with a little cold water, or a few breadcrumbs soaked in a little hot milk, will make an omelette softer and lighter.

WHEN POACHING EGGS.—The eggs will not be so liable to break or spread if a pinch of salt and a little vinegar are added to the water. Also add a teaspoon of butter to the boiling water.

FATS AND FRYING.

BURNT FAT.—Drop a few pieces of raw potato into fat that has become burnt, and leave for four or five minutes. After this time all trace of burn will have disappeared.

TO CLARIFY FAT.—After using fat for cooking, add a spoonful of boiling water to it before pouring it into a basin. This will send all foreign matter to the bottom, and the dripping will set quite clear. If the fat develops an unpleasant flavour, boil with at least an equal amount of water for an hour. When cold scrape the under side of the fat, then just bring to the boil again to drive off any water that might be adhering.

Shallow frying is used for eggs, sausages, cutlets, omelettes, pancakes and any thing which takes a long time to cook. Deep frying is employed for rissoles, small filleted fish, fritters, bread, etc. Anything that doesn't take long to cook should be deep-fried, the object being to form a crust immediately, and so preclude fat getting inside. In most cases such things are coated with egg and bread-crumbs, or batter, for protection.

Fat is not ready for frying till it becomes perfectly still and a faint blue smoke arises from it. To test the heat of fat for deep frying, impale a piece of dry bread on a fork, dip into the fat and out again. If the fat is hot enough, the bread will be crisp. Bubbling and spitting indicates moisture being present. This should not be. A little salt sprinkled over the bottom of the pan will prevent the splashing. If in a hurry for the food to cook, cover the pan with a saucepan lid to keep the steam in. All fried food should be drained on brown, or other kitchen paper, before being served.

TO KEEP SUET FRESH.—Either bury it in the flour bin (it will leave no flavour or odour behind), or chop it roughly and sprinkle with granulated sugar.

TO RENDER FAT.—To obtain a white fat, heat over water after chopping finely, then, when all but the tissues are melted, strain. If you render suet down in the oven see that it is not too hot a one so as to avoid burning. Rendered suet is much easier to chop than fresh suet. If the fat has a strong odour, soak it first in salted water, then add a pinch of soda while melting it.

FISH.

A FISH SCRAPER.—Quite an efficient scraper can be made by nailing one or two beer-bottle tops on a suitable sized piece of wood, of which one end is shaped as a handle. Remember fish scale far easier if dipped into boiling water for an instant.

TO FLAVOUR FISH.—Try orange juice instead of lemon and see if you don't like it.

TO GET RID OF THE ODOUR OF FISH.—Rub the cutlery used for fish with a cloth dipped in mustard, or mix some mustard into the washing-up water.

TO KEEP FISH FRESH.—Bring to the boil six parts water to one of vinegar. When bubbling scald the fish in it for exactly two minutes. Drain, and hang in the safe till required. Treated this way fish will keep for several days.

WHEN BUYING FISH.—See that the body is stiff, and the flesh firm, though elastic to the touch. The gills should be bright red, and the eyes bright and full. The general appearance of the fish should be bright, no dullness being apparent. If buying fillets or cutlets, prefer a fine close grain to one with a loose watery texture.

WHEN FRYING FISH.—An excellent substitute for egg is a paste made of flour and milk. Afterwards crumb in the usual way. After frying put a few clean raw potato peelings in the fat to absorb the odour and purify it.

GRAVY, SAUCE, SOUP.

BARLEY AND PEA SOUP.—Bring the stock to the boil before adding either barley or peas. They will then take less time to cook.

BROWNING FOR GRAVY OR SOUP.—Use either one of these two methods: (1) On a couple of plates sprinkle a thin layer of flour. Place them in the oven, turn the flour often, and leave till brown. Store handy in a tin or bottle. (2) Put one cupful of granulated sugar into a saucepan, and let it boil for about five minutes, or till it is nearly black, then add one cupful of boiling water. Boil till about the thickness of treacle. Bottle and cork. Use a spoonful each time you are making gravy. (3) Put a cupful of sugar into a saucepan and just cover with water. Boil till it gets a dark brown like burnt toffee. Don't be afraid of burning, as the pot will not be injured. Add a cup of boiling water and place the lid on the pot. Bottle when cool. Very little at a time will be needed for colouring.

BURNT SOUP.—If soup is only slightly burnt, drop in one or two raw potatoes and let it cook nearly 20 minutes longer. Remove the potatoes before serving.

CHEESE AND MARMITE SOUP.—Because so few people know of this delightful soup, I give it here: 1 cup each of water and milk, 1 dessertspoon cornflour, pepper, salt, nutmeg, knot of butter, and tiniest pinch of sugar. Mix cornflour with a little of the milk, heat the remaining liquids, stir together, then add the rest of the ingredients. Cook for five minutes, then add 1 teaspoonful of marmite dissolved in a little boiling water, and 2 tablespoons grated cheese. Serve with toasted sippets.

COOKING SOUP OR STOCK.—Boil with the lid off. Do not scorn green pea shells when you are thinking of soup. Wash them and boil them with the other ingredients, adding a tiny sprig of mint. Afterwards pass through a sieve. The liquid will be a green colour, but the kind of soup can be varied accordingly.

GREASY SOUP OR GRAVY.—Throw one or two lettuce leaves into the pot. They will quickly absorb the excess fat. Remove. If no lettuce is handy, lightly touch the top of the soup with clean blotting paper which will readily absorb the grease. Repeat if necessary.

SERVING SOUP FOR AN INVALID.—If it is necessary to cool soup or beef tea for an invalid, rinse a clean cloth in cold water, ring it out very gently only, so as to leave some water still in it, and pass the soup through it. Besides cooling the soup, not a particle of grease will be left in it.

SIPPETS FROM SANDWICH CRUSTS.—Don't throw away sandwich crusts when there is soup in the larder. Rather dice them, sprinkle with salt and pepper, place on a greased plate, and crisp them quickly in a hot oven. You will love them!

SUBSTITUTE FOR CREAM IN CREAM SAUCE.—Make the sauce with water, then add gradually the beaten yolk of an egg, and a dessertspoonful of butter.

TO FLAVOUR GRAVY.—Grate a cooking apple and add it to the gravy. It will give it an added piquancy.

TO IMPROVE THE FLAVOUR OF SOUP.—Sometimes a cook will be in despair because her soup tastes flat, in spite of a good combination of flavourings. In such a case it is bound to be lacking in either a pinch of sugar, a squeeze of lemon juice, or grated cheese. Add one of these flavourings, and if necessary, two.

TO MAKE SAUCE.—To every cupful of liquid allow 1oz. butter and 1½oz. flour. Melt butter, then add flour, salt, and sugar or pepper, stirring with a wooden spoon till quite smooth. Add the liquid, and cook three minutes.

WHEN ADDING FLOUR TO GRAVY.—Try this plan: Before placing the joint in the baking dish, put a spoonful of flour in each corner. It will absorb the flavour of the

meat whilst cooking, and will not spread much. After removing the roast, proceed to make gravy in the customary way, using the flour for thickening.

WHEN PEA OR BEAN SOUP IS TOO THIN.—A little vinegar will thicken it as if by magic.

JAM AND JELLY MAKING.

BOTTLING JAM.—Jams should be bottled while hot, because if it is poured in when it has cooled and thickened it is likely to retain air bubbles, which sooner or later are bound to set up fermentation. On the other hand, some jams (berry and marmalade, for instance), are best left in the pan to partially cool and thicken to insure the fruit being evenly distributed, and to avoid a layer of jelly only being left at the bottom of the jar.

GENERAL JAM MAKING HINTS.—Choose firm, not over-ripe fruit, and be particular to see that no fermentation has set up in any portion. Acid fruit should never be allowed to remain in a copper or brass vessel for any length of time. If the fruit has to be soaked overnight, use an enamel pan or an earthenware bowl. Berry fruits should be cooked rapidly. Slow cooking tends to destroy the colour and flavour. To save the sugar bill add a little salt and a good pinch of carbonate of soda. The latter will decrease the acidity of the fruit, thereby making less sugar necessary, and salt increases the sweetening power of the sugar. Add a small lump of butter to the jam. It will lessen the scum and give the jam a shiny appearance. To prevent jam sugaring, add 1 teaspoon cream of tartar, or a little tartaric acid to every gallon of jam just before it is quite cooked. If there is any doubt that the jam will not set properly, add heated lemon juice, allowing one lemon to about three pounds of jam.

MAKING JELLY.—To make fruit jelly successfully, sugar, pectin and acid must be present in their right proportions. The pectin and acid content is determined by the fruit being used, season and locale. Fruit deficient in such substances (cherries and strawberries, for example), should be used in conjunction with other fruits rich in pectin. If no natural supplementary pectin is available, a commercial pectin can be bought at a grocery store. Pectin is not readily soluble unless combined with fruit acid, therefore supplement fruit deficient in this respect with:

- (1) Juice from acid fruits, such as lemons and red currants.
- (2) Other fruits rich in pectin—for instance, apples, green gooseberries, or not quite ripe plums.
- (3) Tartaric or citric acid. Add about 20 minutes before completion either

the juice of three lemons, or 1 teaspoonful citric acid dissolved in about 1 tablespoonful boiling water to every 6lb. fruit.

In a dry season it will be necessary to add water to berry fruit. In a wet season boil the fruit longer than usual to guard against fermentation. Use under-ripe fruit whenever possible to ensure a maximum supply of pectin. As the fruit ripens the pectin turns to sugar.

In making jelly the general rule is to allow 1 quart water to every pound of fruit, and boil for about three-quarters of an hour, not stirring if a clear jelly is desired. Strain through a scalded flannel jelly bag, allowing at least 24 hours for the process.

Avoid squeezing the bag, as it will cloud the jelly. A good idea is to place a basin in the laundry copper, then use the copper stick to suspend the bag across the top of the copper.

If jellifying fruit rich in pectin, quinces particularly, the fruit can be boiled twice. After boiling and straining, empty the dry contents of the jelly bag into the pan and add a small quantity of water. Boil for an hour, then strain into the other liquid. To complete the process, boil all the liquid with an equal quantity of sugar.

PREPARING THE JAM PAN.—To prevent burning, grease the bottom of the pan with butter, or pour a few drops of salad oil in, and rub over with tissue paper. Also grease the top of the pan to ensure the contents not boiling over.

STORING JAM.—Store on a cool, dark, dry shelf, where steam will have no access.

SUGARY JAM.—Place jars in a basin of cold water and stand in the oven. When the preserve has melted, remove and cool.

TO COVER JAM.—Jam may be sealed either hot or cold. The majority of people, though, consider it advisable to effect the operation while hot. There are several methods of covering jam: (1) Take suitable sized rounds of paper, dip each one in a saucer of milk, hold up for a second to allow the drops to drain off, then place on the jars and press down. Tissue paper is the best to use. To each jar allow three covers, though, and permit each one to dry before adding another. The resulting surface will be like parchment. (2) Moisten kitchen or tissue paper with white of egg. (3) Use paraffin wax. Melt and pour over the top of the jam to a thickness of one-eighth to one-quarter of an inch. (4) Any paper pasted down proves more or less a servicable covering.

TO TEST JAM.—There is no definite rule saying exactly when to remove jam from the stove. Having al-

lowed nearly the appointed time for cooking, begin testing in the following ways: (1) Place a little in a cold saucer and set in a cool, draughty spot. Sufficiently cooked jam has a glazed appearance when done and cold. By tilting the saucer you will notice whether or not a thin crinkly crust has formed on the nearly cold surface. If no wrinkles are to be observed, the jam is not done. (2) As the jam boils hard watch the bubbles. It is not done unless the bubbles appear to be coming in dense formation from the bottom of the pan, right up through the jam. (3) Hold a spoonful of jam high above the pan and let the juice drip off it. If the last of the spoonful slips off quickly in drops it is not done. The juice should drop in a thick-ish thread.

WHEN MAKING MELON JAM.—If you find you are out of lemons and oranges when making melon jam, commandeer a jar of marmalade, and allow 2lb. to every 10 of melon. Add about 10 minutes before the jam is done.

JELLIES.

BAVARIAN JELLY.—When there is cream in plenty, do not forget Bavarian jelly. As the jelly thickens gently stir through it whipped cream, allowing a cupful to about a dish of jelly.

BEETROOT IN JELLY.—Dissolve 2 dessertspoons gelatine in three-quarters of a pint of hot water, add 2½ tablespoons sugar, ¼ pint vinegar, and pepper and salt. When beginning to thicken, stir in three cooked and sliced beets.

GELATINE AS AN AID TO DIGESTION.—It is not generally known that a little gelatine added to any liquid or beverage means easy and complete digestion.

MILK JELLY FOR INVALIDS.—Put ½oz. gelatine in a saucepan with ½ pint milk, 1 dessertspoon sugar, and a thinly cut lemon rind for flavouring. Stir over a gentle heat till gelatine is dissolved. Strain into a basin and stir occasionally whilst cooling. Pour into a wet mould when it begins to thicken.

MINT JELLY.—Dissolve 1 tablespoon gelatine in 1½ cups warm water, and add 1½ tablespoons sugar, and salt and pepper. When cool, add a cup finely chopped mint and ½ cup vinegar. Stir occasionally while cooling, and when beginning to thicken pour into a rinsed mould.

PARSLEY JELLY.—Proceed as for Mint Jelly, substituting parsley for mint.

TO ARRANGE FRUIT IN A JELLY.—First rinse mould in cold water, then pour in a little cool but liquid

jelly, turning the mould so that every part of it is coated. When cold a thick film will be set over the mould. On this foundation arrange decoration.

TO CLEAR JELLY.—Pour jelly into a pan, add beaten whites of 2 eggs, and their clean shells crushed, and bring to the boil, stirring all the time. Let it stand a few minutes before straining through a fine cloth.

TO MAKE A JELLY MORE PALATABLE, BESIDES MAKING IT GO FURTHER.—When starting to set, whip it with an egg-beater, then add the whisked whites of two eggs to every pint of jelly.

TO MAKE A JELLY WITHOUT FRUIT OR CRYSTALS.—Dissolve 2 dessertspoons powdered gelatine in $\frac{1}{2}$ pint hot water, and add $\frac{1}{4}$ cup sugar, 1 teaspoon tartaric acid, $\frac{1}{2}$ teaspoonful lemon essence, and $\frac{3}{4}$ pint cold water. Colour with burnt sugar or cochineal. Instead of the essence and acid, a cup of marmalade will make a welcome change.

TO MAKE GOOD JELLIES.—Let the crystals and water come slowly to boiling point, stirring occasionally. Jelly should not be stirred after it boils as the scum on top must not be broken. Wait till the jelly is beginning to set a little before pouring it into a mould. Rather than just rinse the mould in cold water, brush the inside with a little beaten-up white of egg, to ensure its turning out well. The best moulds are of aluminium, earthenware, or enamel. Remember jellies are influenced by temperature, so in hot weather either cut down the liquid a little, or add a few more crystals or a pinch more gelatine. If fruit is to be used it should be already stewed and flavoured, if of the variety that needs cooking.

TO MAKE JELLIED CAKE FILLINGS.—When a cup of stewed fruit pulp is available, and a sandwich cake is to be filled, an excellent filling can be made with the aid of a little gelatine. Dissolve upwards of a teaspoonful of gelatine (depending on the amount of liquid in the pulp), in a little hot water, stir into the fruit, and pour into a cake tin the size of the one for the cake. Place between layers of cold cake. An oriental filling makes a good variation: Dissolve 1 dessertspoon gelatine and 1 tablespoon sugar in $\frac{1}{2}$ pint hot water. When cool add essence, nuts, figs, raisins, dates, etc.

TO SET LAYERS OF JELLY.—Each layer must be permitted to set before another is superimposed.

USING GELATINE AND NOT CRYSTALS.—Allow 1 cup ($\frac{1}{2}$ pint) of liquid to every level dessertspoon gelatine, which is equal in weight to $\frac{1}{2}$ oz. Dissolve the gelatine in a little of the liquid. If heating is necessary, avoid boiling. Add to the remainder of the liquid, and set to thicken

in a cool spot. Never heat gelatine with milk or a milk mixture. Dissolve in a little hot water, and add the milk when it has cooled.

WHEN A JELLY IS DIFFICULT TO TURN OUT.—Immerse the mould in a basin of hot water for a second or two, dry with a cloth, and upturn on the dish.

WHEN JELLY WON'T SET.—Into a big basin of cold water throw a good handful of salt and soda. This forms a mild sort of freezing mixture, sufficient to make the most obstinate jelly change its mind. Cover with wet flannel, allowing the edges to trail in the water. The basin should be set in a draught in the coolest possible place, of course. Another idea is to add the juice of a lemon, and return the jelly to a cool place. If time permits, one can always re-heat a little of the liquid and dissolve a pinch more gelatine. Stir in the rest of the jelly and mould again.

WHEN USING GRAPES IN JELLY.—Grapes do not lend themselves to the preparation of jelly owing to their high content of tannin, which clouds the jelly. Their flavouring, though, is unimpaired by jellifying them.

WHEN USING PINEAPPLE IN JELLY.—A pine must always be cooked first, as it contains an enzyme which liquifies jelly, and which is rendered powerless when heat is applied.

KITCHEN LORE.

CLEANSER.—Ashes make a splendid and economical cleanser. Likewise water glass, which is usually thrown away after use. Dilute it with water, and use for scouring woodwork. Borax is not so strong as soda, but is equally as useful for removing grease and cleansing generally. Salt, also, is a good cleaning agent. Keep all oddments of soap, and when a goodly quantity has been collected, boil them up with water (about six times their quantity) to dissolve them. Add a pinch of soda, and so make a very useful soap jelly.

A HOME-MADE FILTER.—Wash thoroughly a 9-inch or larger flower pot, and stop the hole with a clean piece of sponge (not very tight fitting). Put a 2-inch layer of charcoal at the bottom of the pot, then a layer of clean sand, then a 3-inch layer of clean coarse gravel. Fit over a crock or some suitable vessel, and fill with water. Periodically clean the filter out.

If a water bag tastes of bag, fill it with boiling water and leave for five minutes before pouring it away and filling with fresh water. New water bags should be scalded well before using.

KETTLES.—Egg shells will prevent the usual stains and lime formation, and borax will remove "fur." Place about 2 teaspoons borax in a kettle of warm water and bring to the boil, or else allow the solution to stand for a time before washing. A large marble placed in a kettle will prevent its furring. The continual movement of the marble with the action of boiling water will keep the bottom clean.

To mend an iron kettle or pot.—Drive in a plug of lead and head it down on both sides of the iron. So long as the kettle continually holds water, the lead will not melt.

OIL-CLOTH TOPS FOR TABLES, SHELVES, Etc.—To stick these to a wooden surface, make a paste of flour and water, and let it stand 24 hours before using it. Apply the paste to the wood, not the oil-cloth.

SINK TIDY.—A sink tidy with legs is far superior to one without, so make some for it. Procure three large corks, and three screws that will fit the holes in the tidy, and slightly shorter than the corks in length. Pierce the hole in each cork with a gimlet, thread the screws through three corner holes in the tidy, and thence into the corks.

SINKS AND DRAINS.—It is a wise plan after washing up to place a lump of soda over the plug hole and pour a kettle of boiling water over it. Boiling water, salted, will keep a sink clear. For a blocked sink, pour down a pailful boiling water, then $\frac{1}{2}$ pint kerosene, followed 10 minutes afterwards by more boiling water. The best possible cleanser is copperas (a deadly poison). Dissolve 1lb. in every gallon water.

SOAP.—Heat 7lbs. fat, $\frac{1}{2}$ lb. resin, 2oz. borax, 6 quarts water. Remove from stove and add 1lb. caustic soda gradually, stirring all the time. Boil an hour. Pour into boxes, lined with wet calico. Let it harden before using.

SOFT CLEANSER.—Melt 2 packets of soap extract in $1\frac{1}{2}$ quarts boiling water. Then add 1 tablespoon ammonia, 1 tablespoon kerosene, 1 cake sandsoap. As the mixture cools, keep stirring it off and on.

STEAMERS.—When buying a new saucepan, purchase at the same time an enamel basin to fit the top of the pan, and thus provide yourself with a useful double cooker. By cutting a large round hole in the middle of a large tin plate and neatly hammering the edges back, you will find yourself with a most useful article. A steamer or basin set on top of it can then cook over any sized pot.

TO CLEAN A SINK.—Ashes, salt, lemon rinds, etc., will remove most dirt, and turps. will free it entirely of grease. But if badly stained, sprinkle it overnight with

chloride of lime and scrub it next morning with hot water. It will then be spotless, besides deoderised at the same time. Borax (use in the proportion of 1 teaspoon to a pint) acts as a deoderiser, cleanser and antiseptic.

TO CLEAN PANS.—Pots will clean very much easier if before using them a little dripping is rubbed on the bottom of them. Soak burnt pans overnight, or at least for several hours, in salted water, then boil up the water; or cut up a small onion and put it in the pan with water and bring to the boil. Let the pot simmer on the range the greater part of the morning, by which time the burnt black matter should rise to the top.

Aluminium Pans.—To remove inside stains, boil up rhubarb leaves, lemon or apple rinds in them, and let the pot simmer for about 10 minutes. For outside stains apply the liquid obtained from boiling rhubarb leaves and which has been allowed to stand for a few hours, or lemon, wood-ash or salt.

Baking Tins.—Boil in a strong solution of soda and water.

TO ENSURE A MINCER WORKING SMOOTHLY.—Smear the bearings with glycerine, and if blunt, sharpen the blades by simply "mincing" a quantity of bathbrick.

TO REMOVE HOT LIDS.—A spring clothes peg will be found most useful.

TO REMOVE TIGHT LIDS.—Give the lid a sharp knock on its side with a piece of wood, or against wood; or tie a piece of string round the top of it. Insert a pencil between the tin and the string and twist it round and round to tighten the string, and so cause the top to contract a little. If a screw-top, soak a small cloth in hot water and wrap it round the lid before commencing operations. If a boot polish tin, place it on the floor on its side, set your foot on it, and roll it backwards and forwards.

TO WHITEN BOARDS.—Many people aver that neither soap nor soda should be used to clean wood. After scrubbing with warm water, rub with the skins of used lemons, or with a cloth freely sprinkled with salt; or else scrub with water to which kerosene has been added. It is quite a good idea to rub the boards with lemon juice, sprinkle salt on top, then leave them overnight. In the morning just rinse them clean. Two splendid bleachers for obstinate stains are: (1) Stir together $\frac{1}{2}$ lb. lime, $\frac{1}{2}$ lb. washing soda, 1 quart boiling water. When cold, drain off water and use the sediment. (2) Boil for half an hour equal quantities white sand, whiting and soft soap.

USEFUL MEASURES.

Do not depend on table silver when measuring is being considered. If possible procure a proper set of spoon measures.

DRY EQUIVALENTS.—

Arrowroot—3 tablespoonsful, just level, 1oz.
Breadcrumbs (white)—1 large cup, 4oz.
Butter—1 large cup, 7 to 8oz.
Cheese (grated)—1 tablespoonful, $\frac{1}{2}$ oz.
Cocoa—1 tablespoonful, $\frac{1}{2}$ oz.
Cocoanut—1 large cup, $2\frac{1}{2}$ oz.
Cornflour—1 large cup, 5oz.
Eggs—1 good sized egg, 2oz.
Flour—1 large cup, $4\frac{1}{2}$ oz.
Flour—3 level tablespoonsful, 1oz.
Gelatine—1 level dessertspoonful, $\frac{1}{2}$ oz.
Gelatine—10 sheets (approx.), 1oz.
Raisins—1 large cup, 6oz.
Salt (common)—1 tablespoonful, 1oz.
Suet (chopped)—1 large cup, 4oz.
Sugar (ordinary)—1 large cup, $7\frac{1}{2}$ oz.
Sugar (ordinary)—1 level tablespoonful, $\frac{1}{2}$ oz.
Sugar (light brown)—1 large cup, 6oz.

LIQUID EQUIVALENTS.—

60 drops (about) is equal to 1 teaspoon.
1 saltspoon is equal to $\frac{1}{2}$ teaspoonful.
1 teaspoonful is equal to $\frac{1}{2}$ dessertspoonful.
1 dessertspoonful is equal to $\frac{1}{2}$ tablespoonful.
4 tablespoonsful are equal to 1 wineglassful.
8 tablespoonsful are equal to $\frac{1}{2}$ pint (1 gill).
12 tablespoonsful are equal to 1 teacupful.
 $\frac{1}{2}$ pint is equal to 1 large cup or 1 tumblerful.
1 tablespoonful liquid weighs $\frac{1}{2}$ oz.

It is sometimes very convenient to know that—

1oz. is equivalent to the weight of 3 pennies, or 5 shillings worth of silver coins of any denomination.
 $\frac{1}{2}$ oz. is equivalent to the weight of 3 halfpennies (roughly).
 $\frac{1}{4}$ oz. is equivalent to the weight of 1 halfpenny and 1 threepenny bit.

WASHING UP.—Vinegar added to the water removes grease, lessens any disagreeable odour, and acts as a brightener. Loofah is a great aid in the wash-up basin, and does not retain grease readily. Never allow used pots and pans to dry. Wash immediately, or else fill with water to soak. If soap is rubbed on the scouring cloth before

being dipped in the cleanser, the soot on the bottom pans will come away easily from the cloth when held under a running tap, or rinsed in water. Remember soapsuds are good for the garden. To keep dish-cloths sweet, wash them in fresh water after using each time, and hang them up in a current of air—spread out on two hangers if possible. A few drops of vinegar sprinkled over it destroys any unpleasant smell. To remove the odour of onion from a pan rub well with salt before washing in warm water. A rinse of vinegar in hot water in the sink will get rid of the odours of vegetables, etc., after washing or dishing up. The taste and smell of onions, fish, etc., on cutlery, can be removed by sticking the knives, etc., into earth.

WATER.—To soften, boil and leave exposed to the atmosphere, or add 1 tablespoon borax to every 2 gallons of water. Do not drink water to which borax has been added. To purify water.—About 3 tablespoons alum put in a tank of impure water will precipitate impurities after the lapse of a few hours, giving it nearly the clearness of spring water. Allow about a teaspoon alum to every pailful water. Sprinkling water with charcoal will deprive it of a bad odour.

MEATS AND FISH.

ACCOMPANIMENTS FOR POULTRY.—

With boiled fowl serve pickled pork.

With roast fowl serve seasoning, bacon, bread-sauce.

With roast turkey serve seasoning, sausage meat.

With roast duck serve sage and onion seasoning, apple sauce.

With wild duck serve red currant jelly.

BACON RINDS.—Use the kitchen scissors to cut the rinds off. It is much easier than using a knife. Save the rinds, and when you have collected together a few dozen, crisp them in the oven or fry them. When dry put them through the mincer, and store in a jar. You will find these crumbs make a delicious addition to rissoles and most meat dishes, besides giving cauliflower au gratin and other made-up dishes a delightful flavour.

BAKING A JOINT.—About 6 tablespoons fat is generally sufficient to roast meat. Stand the joint on a grid in a baking dish to prevent the meat soaking in the fat, and place in a really hot oven for the first five minutes, afterwards changing to a moderate one, and cooking only slowly thereafter. Baste about every $\frac{1}{2}$ hour. Avoid adding water to the fat so as to obviate steam. There is no need to use salt, either, for it only tends to draw the goodness out. If

flour is used, take care to see it does not burn, for it "catches" easily. Roasting is the most extravagant way of cooking meat, for it means buying the most expensive cuts, besides losing some of the goodness in the baking.

When roasting pork, brush the rind with olive oil before inserting in the oven. This treatment will insure the cracklings being crisp. Always serve apple sauce with roast pork.

With roast veal serve pickled pork.

BATTER FOR MEAT, SAUSAGES, FISH, Etc.—Mix self-raising flour with milk to a creamy consistency, and beat well.

BOILING MEAT.—This is the most economical method of cooking meat, for no goodness is lost in the cooking when the water is used for soup. The meat should always be placed into boiling water so as to seal the juices. Let it boil for the first five minutes, thereafter permitting it to simmer only. To make the meat tender add a good dessertspoon lemon juice or vinegar to the water.

BOILING SALTED MEAT.—Place in boiling water to which has been added $\frac{1}{2}$ teaspoon carbonate of soda, 1 dessertspoonful sugar, and 2 dessertspoons vinegar. Instead of pouring the water down the sink afterwards, save it for cooking to-morrow's vegetables in.

CHOOSING POULTRY.—Young birds have a pliable breastbone, tender skin, and smooth legs.

COOKING POULTRY.—Except for the first half hour, roast poultry breast down. See that the oven is really hot for the first five minutes, and thereafter but of a moderate heat. If boiling an old fowl add a pinch of carbonate of soda to the water, which should only simmer the whole time it is cooking.

CRUST FOR LEFT OVER MEAT.—Instead of a cottage pie, try a meat crust for a change. Beat $\frac{1}{2}$ small cup dripping with a little lemon juice and rub into 2 cups self-raising flour mixed with salt and pepper. Moisten to a scone consistency with either milk or water (together with 1 egg if preferred), and place on top of mince already heated.

GRILLING MEAT.—Expose to a bed of glowing coals or to a well heated griller. It is the quickest and most wholesome method of cooking small tender cuts of meat. Seal first one side, then the other, and turn often with a blunt utensil—spatula, spoon or knife—so as to preclude any meat juice escaping. Serve with green butter (finely chopped parsley added to it), mixed with lemon juice, pepper and salt.

HANGING MEAT.—As soon as meat is delivered, unwrap, and hang in a safe. Never allow it to lie on a dish.

RICE FOR CURRY.—When the rice is cooked and strained, add salt, pepper, $\frac{1}{2}$ teaspoon cinnamon, and 1 teaspoon of butter.

SEASONING WITHOUT BREADCRUMBS.—Rub 1 tablespoon butter or dripping into 1 cup self-raising flour mixed with pepper, salt, and the tiniest pinch of sugar. Add herbs or finely shredded onion, and mix to a scone consistency with either milk or water. Many people prefer this stuffing to one made with breadcrumbs.

SELECTING MEAT.—See that the flesh is firm, though elastic to the touch. It should be uniform in colour.

TIME TABLE FOR COOKING MEAT.—

Beef—15 minutes for each lb. and 15 minutes over.

Mutton—20 minutes for each lb. and 20 minutes over.

Salted Meat—25 minutes for each lb. and 25 minutes over.

Veal—25 minutes for each lb. and 25 minutes over.

Pork—30 minutes for each lb. and 30 minutes over.

Ham—15 minutes for each lb.

Steak—To grill, 10 minutes.

Chops—To grill, 12 minutes.

TIME TABLE FOR COOKING POULTRY.—

Fowl, roast, $1\frac{1}{2}$ hours.

Fowl, steamed, $1\frac{3}{4}$ hours.

Duck, $1\frac{1}{2}$ hours.

For average sized birds.

Goose, 2 hours.

Turkey, 2 hours.

TO RE-HEAT A JOINT.—As most people prefer a roast to made-up dishes or cold baked meat, remember to re-heat a leg, rather than serve it the second time as shepherd's pie, hash, or something of the kind. By soaking it for three minutes in cold water before popping it in a moderate oven just to heat, you will not be able to distinguish the meat from the first day's cooking.

TO KEEP FISH AND RAW MEAT FRESH.—Sprinkle generously with powdered charcoal. It can easily be washed off before cooking. Another idea is to pour some vinegar into a large bowl. Place in this a wire stand on which to put the joint. Cover meat, dish, and all with muslin, the edges of which fold under the bowl. Alternatively, simply wipe the joint with a soft clean cloth dipped in vinegar. Borax rubbed on ham will prevent it from being molested by insects without further protection. Steak will keep for days, if it is a thick one, after rubbing it with the following mixture: 2 tablespoons sugar, 1 tablespoonful salt, 1

teaspoon each of pepper and ground cloves. If the meat appears to be already "going," or is at all "doubtful," a simple way of rendering it both healthful and sound is to put a few large pieces of charcoal into the pan when boiling it.

TO MAKE MEAT TENDER.—Rub with the juice of a lemon. If no lemons are to hand, use vinegar. Rub a tough-looking steak with a mixture of olive oil and vinegar, and allow it to stand for a couple of hours before cooking. You will be well repaid for your trouble. The same treatment applied to mutton chops long past their infancy almost transforms them to the lamb stage again.

TO PREVENT MOULD FORMING ON HAM OR BACON.—Each time the meat is used wipe with a clean cloth moistened with vinegar before returning it to its covering. If mould is already noticed, scrape or cut it off, and apply the same treatment. You will not be troubled with it again.

TO SERVE MUTTON A LA STEAK.—Cut thick slices of leg of mutton, and if you really want to hoax your friends and family it is a beef dish, take pains to cut away nearly all the fat, and not to use any portion which obviously looks like mutton, such as any piece containing bone. Roll the raw meat in a mixture of 1 tablespoon each flour and sugar, $\frac{1}{2}$ teaspoonful mustard, pepper and salt, and place in a pyrex dish. Mix 2 tablespoons flour with 1 pint stock (or water) and 1 tablespoon vinegar, add some brown colouring, and pour over the mutton. Cover and cook gently for about $1\frac{1}{2}$ to 2 hours. This makes a splendid "beef" dish, and in all probability no one but yourself will be any the wiser as to its true identity.

WHEN COOKING MADE-UP DISHES.—Remember to only heat the meat, and not to re-cook it.

WHEN COOKING VEAL.—Let veal soak for 10 minutes with about $\frac{1}{2}$ cup milk poured over it before cooking. This will whiten the flesh and make it beautifully crisp and brown.

WHEN MEAT IS TOO SALTY.—Try stretching a clean cloth tightly over a pot, sprinkling about 1 tablespoon flour on it, and steaming for five minutes. The flour will absorb the salt. Alternatively either add a few slices of raw potato to a stew, or such like, and permit the pot to cook five minutes longer, or cook 1 or 2 raw potatoes with the dish and remove before they begin to crumble.

WHEN COOKING STEAK.—As a change from grilling, try this delicious way of serving a tender steak: Butter two plates, place the steak between them, and steam over a pan of boiling water till tender.

WHEN SERVING BACON WITH POULTRY.—It is a good idea, to save separate cooking, to insert the bacon

rashers inside the fowl, after first putting in the seasoning. Remove just before serving, when you will find it beautifully cooked.

MILK.

HOW TO AVOID "BEBETTE."—If you wish to avoid a skin (the French term is "bebette") forming on the top of boiled milk as it cools, add 2 tablespoonsful of cold milk to every pint when at boiling point. Stir for one minute, which insures the bebette being reabsorbed.

MILK FOR PICNICS.—A special flask should be kept for milk to ensure its being kept cool in summer. In any weather never mix milk with tea or coffee in a thermos. Always carry it separately.

SUBSTITUTE FOR MILK IN TEA OR COFFEE.—Add a pinch of salt and a small lump of butter to the white of an egg, and beat till frothy. Put into cups, pour on the tea or coffee, and stir well.

TO BAKE MILK.—Put in a stone jar and cover closely with greased paper. Set in a slow to moderate oven, and let it bake for several hours. Serve with stewed fruit or preserves, or as a nourishing drink. It is almost equal to cream.

TO KEEP MILK FRESH.—Add a little sugar to it as soon as it is delivered. If borax is added to milk it will not turn sour. It should be remembered, though, that borax retards digestion. Soda and sub-carbonate of potash are both said to keep milk from turning sour.

TO MAKE MILK GO FURTHER IN COFFEE.—Beat up an egg and add it to the milk. You will probably decide the coffee is improved into the bargain.

TO MAKE MILK MORE DIGESTIBLE.—The addition of a pinch of salt makes milk more palatable and digestible.

TO PREVENT CURDLING WHEN ADDING MILK TO VEGETABLE ACIDS.—Dissolve a little carbonate of soda in the milk before adding it to any other ingredients.

TO PREVENT MILK BOILING OVER.—Grease the top of the pan with glycerine or butter, or else place a pie funnel in the middle of the pan.

TO PREVENT MILK BURNING.—Pour a little hot water into the pan you intend using, and let it boil till there is sufficient in the pan to only just cover the bottom. Pour the milk in and bring slowly to the heat desired. If butter is eventually to be added to the milk, it is a good idea to include it first instead. Melt it at the bottom of the pan before pouring in the milk, and the risk of burning will be reduced considerably.

TO SCALD MILK.—Stand vessel containing milk in a pan of cold water, the level of which should be equal to the height of the milk in the jug. Let the water boil for 20 minutes, then cool the milk as quickly as possible.

WASHING UP VESSELS WHICH HAVE CONTAINED MILK.—Always rinse them first in cold water.

WHEN ADDING SALT TO MILK.—Add it last, for it is apt to curdle milk.

WHEN MILK BOILS OVER.—Quickly sprinkle the spilt milk on the stove with salt. This will almost completely nullify the disagreeable odour.

WHEN MILK HAS "CAUGHT."—If the milk is not badly burnt, the best way to camouflage it is to make a chocolate blancmange of it. It might, though, be sufficiently "saved" to use for ordinary purposes. Immediately burning has been detected, pour the milk into a vessel, and place it in another of cold water. Add a pinch of salt and a little sugar to the milk, and stir with a wooden spoon.

WHEN USING SOUR MILK.—Beat well to ensure light results. Always add soda with the flour, never mixed with the sour milk.

ODD ITEMS DISTINCT FROM ANY OTHER HEADING.

AN AUTOMATIC STIRRER.—Keep a particularly large marble to insert in the pan once your sauce, milk, or porridge mixture is thickened. It will act the same way as a marble in a kettle precludes "furring."

BORAX, CHARCOAL AND LIME FOR THE LARDER.—Borax: It should never be taken internally as it retards digestion, acting as a preservative. It is entirely harmless otherwise in its effects upon food when used to preserve, cleanse, disinfect and deodorise.

Charcoal: It is a great disinfectant. A dish of it placed in the larder will keep it sweet and wholesome, almost as well as ice. Change it every one or two weeks.

Lime: To keep the larder dry as well as fresh and sweet place a 2lb. jar of lime in it. Jam in particular once opened will benefit by its presence.

CHEESE.—If it has become very dry, freshen it by placing it in hot water for a few minutes.

To keep cheese.—No mould will form if the surface is rubbed with butter or vinegar before wrapping it up in greaseproof paper. If the cheese is for table use only,

and being kept in the sideboard, place a couple of lumps of sugar in the dish to absorb the moisture, and so prevent mould.

COFFEE.—There are no hard and fast rules for making coffee. Different people have different ideas. Always use freshly ground coffee, and allow 1 heaped dessertspoonful of coffee to each person. Heat the coffee either in a pan, or on a saucer or plate in the oven. White egg-shells broken up will clear black coffee. Proceed in one of the following ways: (1) Warm a saucepan, put in the coffee and let it get quite hot, then pour boiling water over, stir, and let stand for three to five minutes. Strain into a hot jug. (2) To the amount of coffee needed add a pinch of mustard and of salt. Add cold water and bring to the boil. Now add 2 tablespoonsful of cold water and let come to the boil again. Once more add 2 tablespoonsful of cold water and bring to the boil. Let it stand for a while before straining. (3) An Italian way: Take a raw egg and crush it, shell and all. Put it in a screw-top jar, then add to it 1lb. dry coffee. Shake well several times. Now pour into a pan, add water and bring to the boil. Let it stand before straining. This is a delicious rich coffee, but will not keep. (4) The lazy man's way: In a pan heat as much milk, or milk and water, as is wanted. Do not boil. When quite hot add the required amount of coffee, stir, and heat again, though not quite to boiling point. Allow nearly five minutes for the coffee to infuse, then, if necessary, heat again.

A good way to use up left over coffee is to make a coffee blancmange shape with it.

PORRIDGE.—Soak overnight 1 of oatmeal to 3 of water. In the morning boil 2 more of water, then add the oatmeal, and 1 teaspoon each of salt and sugar. It will cook almost as quickly as fine cereals if soaked overnight in boiling water.

SALT.—To prevent salt from becoming damp either add several grains of rice to it, or else line the salt box and salt cellars with clean, blotting paper.

Table salt.—To make table salt add 1 tablespoon corn-flour to every half pint salt, and sieve.

TEA.—Always strain tea into a thermos and carry the milk separately.

TO COUNTERACT A STRONG OR UNPLEASANT ODOUR OF COOKING.—Sprinkle a few coffee grains on top of the hot stove. The delightful aroma of coffee will greatly overcome the odour of cooking. Cedarwood dust can be used in the same way.

SALAD DRESSINGS.

SOUR CREAM IN MAYONNAISE.—It is said that sour cream can be used in salad dressing.

SUBSTITUTE FOR CREAM IN SALAD DRESSING.—A smooth boiled custard makes an excellent substitute for cream.

TO PREVENT A HARD CRUST FORMING ON TOP OF MAYONNAISE.—Place in a vessel, preferably one with a somewhat narrow neck, and pour over a few drops of vinegar. Stir it in just before serving.

TO PREVENT MAYONNAISE CURDLING.—When adding vinegar or lemon juice to a boiled salad dressing, mix it first with the mustard and sugar before adding to the white sauce mixture to prevent curdling.

WHEN MAYONNAISE CURDLES.—Break the yolk of an egg into a basin, then pour on the curdled mixture, stirring in the one direction with a wooden spoon all the time. Otherwise mix a little of the curdled mixture with a tablespoonful cornflour (use milk if the mixture is still hot), and when the rest of the mixture has been brought to the boil, pour it over, stirring all the time. Return to pan and cook till it thickens, then beat well, if not yet altogether smooth.

WHEN SERVING MAYONNAISE.—Never pour mayonnaise over a salad, rather permit the lettuce to retain its crispness.

STEWING FRUIT.

GENERAL HINTS ON STEWING FRUIT.—Always use an enamel saucepan and keep the lid on the whole time. To keep the fruit a good shape make a syrup first of $\frac{1}{4}$ to $\frac{3}{4}$ lb. sugar (according to the particular fruit being cooked), to which add the fruit when boiling. Cook slowly, never allowing the heat to reach beyond the simmering stage. A few drops of cochineal improves the appearance of some fruits, pears for instance. For a change it is a good idea to add about a dessertspoon of sago to the syrup, allowing nearly half an hour to cook it.

STEWING BLACKBERRIES.—When adding apples to stewed blackberries, stew the apples separately, then combine the two, otherwise the blackberry acid makes the apples leathery.

STEWING DATES.—Not many people realise that stewed dates are delicious when served with cream or custard. To every 1 lb. of dates add one tablespoon of honey, the juice of one lemon, and plenty of water.

STEWING DRIED FRUITS.—Soak them overnight in boiling water, not cold, and they will swell all the more.

When cooking them next day, add a teaspoon of vinegar to improve the flavour. It is not generally known that besides prunes, apricots and peaches, one can also procure dried nectarines and plums. The latter are of a particularly nice variety, and cheaper to buy than the other fruits. Allow $\frac{3}{4}$ small cup sugar to $\frac{1}{2}$ lb. plums.

STEWING PEARS.—The best flavour is to be obtained by leaving the stalks on. Cut down the amount of sugar you intend using, and add a little golden syrup, a few cloves, and lemon juice to the stewing syrup.

STEWING PLUMS.—Very juicy plums need but little water. Cook with golden syrup instead of sugar.

STEWING PRUNES.—Soak them over night in either boiling water, or strained hot or cold tea that has not been allowed to stand unduly. The latter method improves their flavour tremendously. Next day cut down the amount of sugar you intend using, and add a little golden syrup, and lemon peel, or the juice of nearly half a lemon, to the stewing syrup. Honey makes an excellent sweetener in the place of sugar and golden syrup. Use about three small tablespoons to 1 lb. of prunes.

STEWING QUINCES.—Before cooking the sliced fruit, first put the cores and peelings in a pan of hot water and boil them till the water is well coloured. Strain, then add the sugar to the water to make the syrup. A better flavour is obtained if the quinces are merely cut in halves or quarters with the cores intact.

STEWING RHUBARB.—Add a good pinch of ground ginger to the syrup, and remember that a $\frac{1}{4}$ teaspoon of carbonate of soda will lessen the amount of sugar usually required. Lemon juice just added before it is cold gives it quite a nice flavour.

STEWING TART FRUIT.—Place the fruit in a large basin and pour sufficient boiling water over them to cover them. Leave for one minute only, then pour the water away. This has the effect of removing the strong acid from their skins. Allow less sugar than usual when cooking. Another idea is to add a pinch of carbonate of soda, or baking soda. Less sugar will be required because the soda kills the acid. Glycerine also will save the sugar bill. Cut down the amount of sugar you usually add, and allow one teaspoon of glycerine to every pound of fruit. The glycerine also helps to prevent the formation of scum.

VEGETABLES.

ARTICHOKES.—To keep them a good colour, add a little lemon juice to the water in which they are boiled.

BEANS, BUTTER.—For a change serve with lemon juice instead of sauce.

BEANS, FRENCH.—If brown paper is wrapped round them tightly they will keep fresh for a week.

BEANS, HARICOT.—Soak overnight in water to which a little sugar and soda have been added. Next day cook in boiling water, not adding the salt till they are almost done. They will take not less than half an hour's cooking. Either cooking an onion with them, or serving with onion sauce makes them more tasty. Another welcome change is smothering them with cheese sauce to which a little onion juice has been added.

BEETROOT.—The Italian method is the easiest and most tasy way of cooking beet. Peel and slice raw beets. Place in a pan with sugar, salt, whole pepper, and about $\frac{1}{2}$ cup of vinegar, then nearly cover with water. Allow about an hour for cooking, and stir occasionally. If the beets appear to be losing colour at all, fear not, for they will reabsorb their colour from the liquid. Before serving add more vinegar if necessary. If a little mustard is mixed with it, the beets will keep fresh much longer. Don't relegate beets to cold luncheons only. Try them hot, and you will be surprised you don't find them served more often with hot salted beef, roasts, and so on. Next time you are serving corned beef, in addition to, or instead of, the ubiquitous carrot, cook some beets this way: Peel and dice the beets, and put in a pan with just sufficient water to cover them. Cook till tender (about 40 to 50 minutes), stirring occasionally. Strain and either make a sauce with the remaining liquid, or simply shake in pepper and salt, add the juice of a lemon or 2 tablespoons vinegar, and a pinch of sugar, and stir well together. They are equally nice when mashed.

CABBAGE.—To remove the odour of cabbage when cooking, either place a piece of charcoal in the water to boil with the cabbage, a dessertspoon dripping, or a piece of bread tied in a muslin. The latter will absorb a certain amount of the bitter juices also. Always cook cabbage with a little vinegar or lemon juice, and a teaspoonful of sugar. It is a good idea to cook it this way: After washing, shred almost as finely as you would lettuce, place in a pot, add 1 tablespoonful butter or dripping, pepper, salt, sugar, and $\frac{3}{4}$ cup boiling water. Cook with lid on, stir occasionally, and allow about 20 to 30 minutes. If there is celery available, try boiling a few stalks with the cabbage.

CARROTS.—If you have not tasted a savoury carrot custard, try this recipe. It is delicious. Beat 2 eggs slightly with a little pepper, $\frac{3}{4}$ teaspoon salt. Add 1 teaspoon onion juice, 2 cups milk, and 1 teaspoon melted butter, then stir in 1 cup cooked mashed carrot and chopped

up parsley. Pour into a greased pie dish, and bake gently till set. Garnish with chopped parsley before serving.

CAULIFLOWER.—Besides salt add a little sugar and lemon juice to the water. The lemon will keep it a good colour. Cooking it in a muslin bag will keep it free from scum, and also ensure its being served unbroken. If not using a muslin, place cauliflower head down in pot.

CELERY.—Shred finely any odd bits of celery and dry them in a slow oven. They will come in useful for flavouring soups and stews, and will keep for weeks. When celery loses its crispness, place in cold salted water for a couple of hours, seeing that it is completely immersed. Rinse in fresh water before using it.

GREENS.—No stirring will be required if a lump of butter the size of a nutmeg is added to the water.

To rid green vegetables of insects.—Dissolve a small piece of soda in about half a cup of hot water, and add to the salted water in which the greens are to be soaked. Rinse afterwards in cold water.

To revive wilted greens.—To a dish of cold water add the juice of a lemon, and let the greens soak in this for an hour. They will then prove almost as fresh as when gathered. If no lemon is to hand, add a pinch of borax to the soaking water.

Lettuce.—To keep a lettuce fresh and crisp for several days, place in an air-tight tin. This is a better method of keeping than wrapping tightly in paper. When the head of a lettuce is so tight that it is difficult to separate the leaves, cut the core out with a sharp knife and let cold water run in the hole. The leaves will then part easily. It is not generally known that lettuce can be served as spinach when a hot vegetable is needed, and no other greens are available. Cook the same as spinach.

LEFT OVER VEGETABLES.—These can be made into the most delightful dishes in quite a short time, and by frequently varying the mode of serving, the family will never grow tired of such dishes. They can be served in any of the following ways: Fried (don't be afraid to mix several vegetables, for in nearly all cases the result is most tasty), scalloped, croquettes, au gratin, with white or Hollandaise sauce, fritters, jellied (beet and tomato, for instance), souffles, purees, timbales, or savoury custards, and with eggs. To serve with eggs, proceed as follows: Place sweed, cauliflower, spinach or whatever is available in a greased pie dish, cover with breadcrumbs and a sprinkling of chopped parsley, dab a little butter here and there, break the eggs on top, and cook in a moderate oven till the eggs are set. If there is much vegetable, it will be necessary to heat it first.

MARROW AND PUMPKIN.—The best way to cook marrows, etc., is either in milk and water, thickening the liquid for sauce afterwards, or baking. For the latter method simply place sufficient pieces in a pyrex (no need to peel them), sprinkle with pepper, salt, and a little sugar, dab small pieces of butter here and there, cover, and cook for about an hour. Remove the lid for the last ten minutes if you want it to brown at all.

MINT.—As mint sauce can be kept for months, it is well worth while in the summer time to prepare a supply for the winter. After removing the leaves from the stalks, dip them in vinegar, and sprinkle with sugar before chopping. This tends to keep the green a good colour, besides making the job the easier. Also the sugar absorbs the juice, which otherwise is "lost" in the board on which the operation is performed. Cut finely (a rotary cutter can be bought for less than a shilling, and facilitates the job tremendously), and place in wide-necked bottles. Pour boiling vinegar over and cork. As it is needed, sweeten by adding brown sugar dissolved in hot water.

ONIONS.—These are one of the most healthful of vegetables. The reason why they are not eaten more is chiefly because of their strong odour. This can be overcome, however. Prepare a dish of boiling water in which $\frac{1}{2}$ teaspoon carbonate of soda has been dissolved. Into this put the onions, peeled and cut up, and let them remain in it for five minutes. The oil exuding from them will gradually turn the water yellow. Pour the water away, then boil as usual, changing the water again if the odour is still considered strong.

Try peeling onions holding them right underneath water. There will be no watery eyes, nor the clinging odour on the hands then. Another idea, if about to peel potatoes at the same time is to skin the onions first, then the moisture from the raw potatoes will cleanse the hands as you pare them. If only partly cleansed, finish off by rubbing a raw piece on them. Dry mustard will remove the smell of onions from the hands.

When preparing onions for a salad, pour boiling water on them after cutting them up, cover, and leave for a few minutes. Drain before using. Not only will they be more tender, but they will be practically odourless too.

When it is necessary to chop an onion up finely, try grating it instead. It is quicker, and less likely to cause tears.

To fry onions, dip them in milk first. It will improve them surprisingly. Alternatively, peel them and put them in a pan, just covering them with water. Boil for three

minutes, then strain and slice. When frying they will quickly brown, and are not likely to burn easily. Sprinkle salt in the pan to prevent splashing.

To pickle onions.—Skin the onions and put them in the crock. Cover with salt and water in the proportion of 1 tablespoon salt to every pint water, and leave for three days. Have ready then the following spiced liquid, which is sufficient for 1 dozen pounds onions. Pour off the salted water, which will have absorbed much of the unpleasant onion odour, and replace with the prepared liquid. The pickle will not be ready to use for a month. The liquid: Bring to the boil 1lb. sugar, 1oz. salt, 1½oz. peppercorns, 1oz. allspice, 1oz. cloves, 1oz. ginger, and 1 quart vinegar. Pour over when cool.

To remove the odour of onions from the breath, drink a glass of milk after the meal, or eat a small sprig of parsley dipped in vinegar.

PARSLEY.—Before chopping, wash the parsley, for it is easier to cut wet than dry. When finely chopped, wrap it in the corner of a cloth and let the cold tap run over it. Wring out well and then the parsley will sprinkle readily and not fall in lumps.

PEAS, GREEN.—Different people “swear” to different methods of cooking peas. Try the following ideas and see which you prefer: (1) Pick the pods over and wash them in cold water, then put them in a pot and cover with boiling water, adding mint, salt and sugar. The pods will come to the surface when done. Peas retain a superior flavour when prepared in this manner. (2) Put into warm water with sugar, but no salt or soda. Add half a dozen of the greenest, tenderest pods and a sprig of mint, and five minutes before they are ready to take off, salt. (3) Peas a la Francais.—Heat 1 tablespoon butter in a casse-rolé, and when melted add the shelled peas, salt, pepper, pinch of sugar, and a sprig of mint tied together with some young lettuce leaves. Just cover with boiling water, put lid on, and cook gently in the oven for about three-quarters of an hour, by which time there should be very little or no liquid left. Remove sprig before serving.

To prepare canned peas.—Strain the peas, put them in a pot, cover with boiling water, and heat in a double saucepan with mint, etc. Once hot strain, then add butter and pepper.

POTATOES.—Cooking them in their skin, either prick them first with a fork, or cut off a piece at one end, before placing them in the oven dripping wet with water. This will ensure their being tender, mealy, and dry.

Baking potatoes.—Stand them in boiling water for quarter of an hour and they will cook in half the time.

If you like them brown and crisp, grease them first with butter. If this precaution is not taken, allow 1½ hours for cooking in a fast oven. 20 minutes before dishing them, pour off most of the fat, and return them to the oven to thoroughly brown. Turn when necessary.

Cold baked potatoes can be served successfully again if they are dipped into hot water for a minute, then thoroughly re-heated.

To keep potatoes white while cooking.—Add a small teaspoon of vinegar to the water. It will not flavour them.

New potatoes.—The skins will come off easily if the potatoes are first placed in boiling water for a few minutes. A wire pot scourer makes a splendid scraper. Keep one especially for them. Adding milk to the water will keep them a good colour.

Over-boiled potatoes.—Place a strong cloth in a colander and strain the potatoes through it. Squeeze tightly and you will find your potatoes "saved." If they are not very watery, you might prefer to mask them with cheese, or some other kind of sauce. The reason why they have boiled to a mash is probably because they have been cooked too quickly. The Irish are always patient with their "praties," allowing them to simmer only. Even old potatoes they cook in their skins though.

To obtain floury potatoes.—After paring, pour boiling water over them, cover, and let them stand for a few minutes. Strain, then put into cold water, not salting it till five minutes before they are ready to lift. If the potatoes are ready before the rest of the meal, strain off the water, but do not shake them. Place a clean folded tea towel over them, and set on a warm part of the stove. When ready for them, shake to make them floury.

Boiling potatoes in their skins.—Add an unusual amount of salt to the water (about ¼ cup to a pint), and the flavour will be delicious.

Boiling old potatoes.—It is wise to add a little sugar to the water.

Mashing potatoes.—Use hot milk instead of cold, and they will mash quicker and more smoothly. Try olive oil instead of butter sometimes, about 1 tablespoon to a large pot of potatoes. It gives a lovely flavour, besides being beneficial.

TIME TABLE FOR COOKING VEGETABLES IN WATER.—

Artichokes—In salted water, cold, for 25—30 mins.

Asparagus—In salted water, boiling, for 20—25 mins.

Beans, Broad—In salted water, warm, for 20—30 mins.

Beans, French—In salted water, warm, for 20 to 30 mins.

Beetroot—In salted water, cold, for 1½—2 hours.
 Cabbage.—In salted water, boiling, for 25—30 mins.
 Carrots (sliced)—In salted water, cold, for 35—45 mins.
 Carrots (whole)—In salted water, cold, for 60—70 mins.
 Cauliflower—In salted water, boiling, for 25—35 mins.
 Celery (inner stalks)—In salted water, cold, for 30—40 mins.
 Celery (outer stalks)—In salted water, cold, for 40—50 mins.
 Marrow—In salted water, cold, for 30—35 mins.
 Onions—In salted water, boiling, for 50—60 mins.
 Parsnips—In salted water, cold, for 30—35 mins.
 Peas, green—In salted water, warm, for 25—35 mins.
 Potatoes—In salted water, boiling, for 20—40 mins.
 Pumpkin—In salted water, cold, for 30—40 mins.
 Spinach—In salted water, boiling, for 20—30 mins.
 Turnips—In plain water, cold, for 30—40 mins.

With the exception of carrots and potatoes, all vegetables are improved in flavour when a pinch of sugar is cooked with them. Stem vegetables should be cooked quickly, and root vegetables on coming to the boil should only be allowed to simmer. Green vegetables should be cooked with the lid off. Remember the use of carbonate of soda destroys the vitamin content of the vegetables, and borax retards digestion.

TO KEEP VEGETABLES.—Bury root vegetables in sand before they are old. Sun and rain on the covering will not harm them. Hang marrows and cucumbers by their stalks in a current of air. Keep cabbages on a stone floor in a dark place.

WHEN THE TIME FOR COOKING VEGETABLES IS LIMITED.—Cut into smaller portions than usual, and pour over them boiling water instead of cold.

TOMATOES.—They will fry better if, instead of cutting them in half, they are pricked all over with a fork and fried whole.

To peel tomatoes easily, impale each one on a fork and hold over the flame of the gas, turning till the whole of the skin has been thoroughly heated for a few seconds. This has the same effect as immersing them in boiling water. It is as well to let them cool a little before removing the skins.

TURNIPS.—Add sugar but no salt to the water they are boiled in. This tends to make them soft and smooth, instead of stringy.

VEGETABLES SERVED IN MILK SAUCE.—Either dice or cut into small pieces the vegetable to be used, just

cover with milk, and place in the top pan of a double boiler. When tender, thicken with flour, and add butter, pepper and salt. No vegetable nutriment is lost cooking in this way.

WHEN VEGETABLES ARE OVER-SALTED.—Stretch a clean cloth over the pan, sprinkle about a tablespoonful of salt on it, and steam for five minutes, by which time the flour will have absorbed the salt. Or, if there is still plenty of water in the pan, throw in a sliced raw potato, let it cook for five minutes, then remove the pieces.

CUT FLOWERS.

AN IDEA FOR DECORATIVE ARTIFICIAL BERRIES.—Cut prettily shaped boughs of box thorn, choosing those with plenty of prickles, and strip them of all or most of their leaves. Get some glue, a small brush, and lots of coloured beads. (Those in autumn shades are generally considered the most effective). Dab each thorn with a little glue, then quickly press a bead on. The job is easier if there are two people at it; then one can handle the glue and the other the beads.

ANNUALS.—The best way to keep annuals of the clarkia, godetia kind is to pull them up root and all just before or while they are at their best in the garden. Wash their roots, and arrange them into vases without cutting them at all. Not only will they last for weeks when treated so, but the plant will go on developing, and new buds will open each day.

ARRANGING FLOWERS.—It is unwise to crowd flowers tightly into a vase, for it simply means that some of them must get strangled for lack of air and water. If the stems are to rest on the bottom of the vase, cut them at an angle to ensure water having free access to the stem, otherwise it is impossible for the stems to "drink," being smothered against the bottom of the vase. The same thing might happen at the sides of the vase, too. If a choice bloom breaks off at the head of the stem, bind it with adhesive plaster. It will then probably last as long as the rest.

FLOWERS PURCHASED FROM A FLORIST.—Place them in water, to which has been added a little carbonate of soda. At least every third day renew the carbonated water. If, when bought, they wear a slightly jaded air, snip the ends off as soon as you get them home, and place in hot (not boiling) water for a time before arranging them in carbonated water.

FLOWERS RECEIVED BY POST.—Either entirely immerse in water for an hour, after which leave them to drain

in a dark, cool place before setting them in water to which not more than three drops of sal volatile has been poured (next day change to carbonated water); or plunge them into hot water and place in a cool dark spot till the water cools. Flowers that are obviously old will revive a little in water in which a little camphor has been dissolved.

HARD WOODY STEMS such as japonica, flowering cherry, berries, lilac, etc., should have their ends scraped of bark for an inch or two, or the stems well split at the ends. This ensures a greater area for the absorption of water.

PRESERVING AUTUMN LEAVES.—Place the stalks in a jar containing a mixture of two of water to one of glycerine, and let them remain so for a week. After such treatment, some leaves will remain in good condition for the entire winter.

SOFT, LEAFY-STEMMED FLOWERS, such as delphiniums, fox-gloves, etc., should have fresh water daily owing to their sappy growths decaying readily under water.

TO COLOUR FLOWERS ARTIFICIALLY.—Obtain a liquid pastel dye, and either dip the flowers in it or apply it with a camel hair brush. Coloured powder or rouge can be dusted on with a puff or soft brush. Afterwards shake the surplus powder off. Perform the operation over a large sheet of newspaper, then the surplus powder can easily be gathered and used again.

TO PRESERVE FLOWERS.—Fill the vase within an inch of the top with sand, then fill with water. Not only will this tend to make the flowers last longer, but it reduces the time necessary for their arrangement to a bare minimum, for each stem can be placed exactly where one wishes without fear of its moving at all. Generally speaking, flowers should be stripped of all leaves from those parts of the stems which will rest in water, and each day a quarter-inch be cut from the stems, and the water renewed. Flowers not only absorb a certain amount of moisture from their water, but extract the "nourishment" from the rest as well. This accounts for flowers sometimes dying unexpectedly, simply because their water is "dead."

Blossoms should not be allowed to remain in a room that is about to be swept, if there is likely to be a dense dusty atmosphere. Excessive dust will suffocate them by blocking their breathing pores.

Aspirin.—This proves a splendid reviver for wilted flowers. Place the blooms for an hour in tepid water in which a tablet has been dissolved, then arrange them in fresh water.

Condy's Fluid.—A few grains of permanganate of potash dissolved in water will ensure flowers lasting longer.

Charcoal placed in a vase keeps it clean and sweet, and tends to lengthen the life of the blooms.

Soap.—Put the flowers in mild soap suds. (Be sure a pure soap is used). Change every morning, and wash the stems before returning to the vase.

A copper coin dropped in a vase tends to make the flowers stand more upright and last longer.

A small amount of carbonate of soda, potassium nitrate, or ammonium chloride, dissolved in the water, stimulates the cells and keeps the blooms erect.

TO PRESERVE FLOWERS.—Gather flowers in the early morning if possible, before the sun has had time to dry any of the natural juices of their delicate make-up. Needless to say, the flowers that will last longest are those only just opened or in bud. It is advisable to sometimes pick certain flowers while still in bud—roses, iceland and shirley poppies, for instance, while the little mauve iris “pencils” and eschscholtzias are best gathered before any colour shows at all. To prevent roses and other flowers from opening further, add a little salt to the water. If vases are not ready for them straight away, stand them in a cool spot up to their necks in water.

ANTIRRHINUMS.—Change water daily and add to it either sugar or charcoal.

CARNATIONS.—Do not sprinkle the petals with water as this ultimately means discolouration, and so spoils them. Sometimes these flowers “go to sleep,” the petals curling inwards, even sometimes when the bloom is quite fresh. This occurs when they are left too long in a close, warm room. Immediately “sleep” is noticed, remove the flowers from their vase and plunge them up to their necks in cold water, and leave for several hours in a dark, cool place, after which time re-arrange them in fresh water.

CHRYSANthemUMS.—Burn the stems before placing them in water, to which a small amount of nux vomica has been added. As soon as a bloom begins to droop, cut an inch off its stem and plunge it into cold water up to its neck for an hour before replacing it in the vase.

FERNS.—Most ferns, including maidenhair, will last for some time when cut if the stems are burnt, or placed to an inch depth in boiling water for a few minutes, before putting them in vases.

DAHLIAS.—Burn the stems and add about one teaspoonful carbonate of soda to every large vase of water.

HYDRANGEAS.—Slit stems for two inches, then burn them. A little alum added to their water will prolong their life.

MIGNONETTE.—Add sugar or charcoal to the water to keep it sweet.

POPPIES, ICELAND AND SHIRLEY.—Burn the stems before placing them in water. If this treatment is

repeated every second day, after cutting an inch off their stems, and the water renewed, the poppies will last ever so much longer.

ROSES.—Cut one-half to one inch off their stems under water before arranging them in vases. This is quite a simple operation if the roses have been left immersed in a large tub of water for an hour to tone them up after picking or receiving them. If the stem is a woody one and not the present year's growth, peel the bark back a little and split the stem. Add salt to the water if you do not want them to open out any further. Bright light causes them to open rapidly, which means they soon fade. If possible, place them in the coolest, darkest spot in the room.

STOCKS, WALLFLOWERS, DELPHINIUMS.—Change the water daily, adding a little sugar, which will tend to prevent their petals falling, besides keeping the water sweet.

SWEET PEAS.—Immerse in cold water for a couple of hours before arranging in vases.

VIOLETS.—After being worn or carried, plunge into cold water, and leave for an hour or so before placing them in a vase. An aspirin will also revive them.

TO SEND FLOWERS BY POST.—Set each stalk in a piece of potato, the moisture of which will keep the blooms well alive.

VASES.—Fill valuable opaque vases with sand. This will reduce the risk of accident considerably, for with the additional weight they are not likely to get knocked over at the merest touch. For the same reason, fill vases with water before starting to arrange them to reduce the risk of breakage.

ODD JOBS AND WORK OUT OF DOORS.

A GOOD DINNER BELL.—Suspend a steel ploughshare by a wire so that it can vibrate easily. By striking it with another piece of metal, the resulting sound can be heard for half a mile.

AN EMERGENCY LAMP.—It is a wise plan to carry a tin of boot polish on all expeditions. When no other light is available, put a match to it, and it will burn for hours, giving a bright light, its only drawback being its objectionable smokiness.

DENTS IN METAL.—Pad a wooden broom handle or some other wooden article to serve as a buffer, then tap gently with a padded hammer.

PATHS.—Collect the material from ants' nests. Rolled or trod down well, it makes an excellent surface. When tarring a path, use sawdust instead of sand for sprinkling on it.

PICNICKING, Etc.—Keep an old card table for picnics. Cut down its legs to about 12 inches, sharpen them to a point, tack on fur cuffs, and you will have an ideal table for out-of-doors, immune from ants into the bargain.

PLASTIC WOOD.—Many people are unaware that a soft, putty-like substance that can be moulded readily is now on the market. It can be sawn or chiselled, is water-tight, has a high electrical resistance, will fix itself firmly to wood, metal or china without needing glueing, and is almost unbreakable. Needless to say, its uses are legion.

SLIPPING BOOK ENDS.—Book ends have a dangerous habit of slipping, but this can be overcome easily by cutting two pieces of cardboard as wide as the bases of the book ends, and six inches or more longer, glueing them firmly underneath the bases, and placing the first three or four books of the ends of your row on the projecting portions to weight them down.

SOLDERING.—Cut out a piece of tinfoil the size of the job in hand, then, after applying a solution of sal-ammoniac to the two surfaces to be soldered (a feather will serve the purpose well), place the tinfoil between the two and melt with a hot iron. To solder aluminium, obtain solder containing 60 per cent. tin and 40 per cent. zinc. Rub the two surfaces to be joined with a file or wire brush, and apply the solder with a hot iron without using any flux.

TO MAKE AN INCINERATOR.—Procure some iron pegs and wire netting, and shape a framework, either round or oblong. Several thicknesses of netting will make it all the stronger, and at the same time reduce the mesh, for which you will be thankful on a windy day. A fire will burn well in such a frame because of the access of draught. If a cone-shaped incinerator is preferred, bury the narrow tapered end in the ground before staking it.

TO MEND AN IRON VESSEL.—Mix to a paste boiled linseed oil with six parts powdered dry clay, and one part iron filings; or mix to a paste lime passed through a fine sieve, and white of egg, to which add some iron filings.

TO MEND EARTHENWARE AND ZINC PAILS.—Place a small piece of putty on the inside of the vessel, and a large piece on the outside. Press well down and allow to dry.

TO MEND KNIVES.—To flatten an upturned blade, heat the point, and when cool trim it with scissors. Finish it off by filing.

To tighten a Handle.—Take it out and fill the cavity in the handle with three parts powdered resin and one part powdered bathbrick, or with equal parts resin and shellac. Heat the shaft till very hot (not red-hot), and then insert it into the handle, pressing firmly.

TO MEND THE BOTTOM OF A BUCKET OR COAL SCUTTLE.—Cut a piece of wood the exact size of the bottom and fit it in. Fill the crack with putty or plastic wood. A few nails may be driven from the outside of the bucket into the wood to keep it all the firmer.

TO PAINT CEMENT OR PLASTER.—Give dry cement a priming coat of a solution of sulphuric acid—one part to seven of water. Go over dry plaster with a coat of undiluted vinegar.

TO PREVENT WIRE GAUZE FROM RUSTING.—Paint it with red oxide, then the desired colour.

TO PRESERVE SACKS, SKINS, Etc., FROM RATS.—Take two pieces of tin about three feet square, and in each punch a hole towards the centre, and another in one corner. Thread the tin on a wire suspended between two beams, and attach weights by the holes in the corners to keep the major portion of the tin upright. Anything thrown over the wire between the tin will be rodent-proof.

TO REMOVE OLD PUTTY.—Draw a hot soldering iron over the putty. This will soften it sufficiently to enable it to be rolled off in balls.

TO RENOVATE SHABBY-LOOKING METAL ARTICLES.—Dustbins, old metal fenders, and the like, can be improved enormously by a coat of aluminium paint.

TO STOP A LEAK.—Mix to a thick paste yellow soap, whiting and a little water. This will serve temporarily till a plumber arrives. If a tank springs a leak, a splendid mend can be made by cutting two pieces of zinc considerably larger than the hole. In each make a hole large enough to admit a bolt. Place one piece of zinc inside and the other out, run the bolt through them and the hole, and tighten with a washer and nut.

TO STOP A LEAK IN TIN.—Place two strips of sticking plaster crosswise over the leak on the outside, and paint them over. If the leak is caused by its rusting through where the sides join the bottom, dry the tin, cut a piece of linen a suitable size, dip it in copal varnish, and press round the leak. Let it harden before using. Alternatively, mend with putty.

TO WHITEN DOORSTEPS IN WET WEATHER.—Dissolve 1lb. size in three pints water, then mix in powdered whiting till the consistency of paint. After the steps are washed and dry, paint this mixture on. If it becomes dry, add warm water.

TOOLS.—To keep trace of tools, spend a quarter of an hour in the tool-shed with a pot of red paint the first wet day. On either side of the handle of each tool, or in some

suitable place, paint on a good splash of red. You will find it the greatest boon when working to be able to locate your tools easily. Quite a good handle for files and such-like can be made from discharged soda-water sparklet bulbs.

Axe.—To prevent its sticking, soap the head well before using it; then it won't get wedged tightly in the wood.

Nails.—To prevent a nail splitting wood, push it through a cake of soap before using it. Better still, blunt the point of the nail by flattening it on the anvil. When driving nails or brads into awkward corners, pass them through a stout piece of paper to hold them in place.

Nuts.—Soak them in eucalyptus if very stubborn, or else soak a piece of waste-wool in kerosene and wind it round the nut. Put a match to it and the nut will expand. Have the wrench handy, so as to work on it while hot.

Screws.—Smear screws with vaseline before inserting them. They will not rust then, and they will screw out easily. To remove a rusty screw, apply a red-hot iron to the head for a short time, then quickly use the screw-driver. If a screw becomes so loose that it is impossible to tighten it, remove it, insert part of a match stem, then screw it back again.

USEFUL MEASURES.—A wooden match measures 2 inches, a 2lb. syrup tin measures 12 inches round, and a kerosene tin measures 1 yard round.

WALLPAPER.—Before papering, fill in all holes and wide cracks, and paste over them an old piece of wallpaper before covering with new. Also give all grease spots a good coating of shellac to prevent grease penetrating the new paper. If a white-washed wall is to be papered, wash it first with vinegar to ensure the paper's adhering well.

To Clean Wallpaper.—Either soft, stale bread or an art rubber will probably remove a soiled spot. Rub lightly and only downwards with the bread, changing it frequently as it becomes soiled. Sponging with benzine will not affect the colour. Grease can be got rid of with an application of French chalk left on for 24 hours. After brushing it off, it may be necessary to repeat the operation. Oil is best removed with a soft paste of powdered pipe clay and water, which will not injure the colour at all. Leave it on for a few hours, then remove with a knife, and rub the spot with a dry cloth. Repeat if necessary.

WHITEWASH.—To make it adhere well, add salt, or an ounce or two of soft soap dissolved in a little water. The addition of milk and a little glue will give it a gloss and lasting qualities. Boiling whiting for two hours with a knob of blue and a handful of lime gives it a very white appearance. Furthermore, it will not rub off when dry.

PAINT, VARNISH, Etc.

BRUSHES.—Soak a new brush in water for at least a few hours before drying and using it. Remember that two or three thin coats of paint are better than one thick one.

After using brushes.—If the brush will be used again in the morning, wrapping it tightly in brown paper will probably keep it soft for 12 hours or so. Otherwise leave it in a jar of water. If it is not likely to be used for some time, clean it as well as possible by brushing it over wood or onto paper to work the paint out, then rinse it in paraffin. Turps also will clean paint, but it is too apt to shrink the wood in the handle and so loosen the bristles. Brushes that have become hard and dry should be soaked in phenyle or hot vinegar.

CHEAP STAIN AND VARNISH.—Break up into small pieces old gramophone records, after removing all labels from them, and seeing they are free from dust. Place in a screw-top jar and cover with meth. spirits. Leave airtight for two days, then shake well. If the mixture is too thick for use, thin with methylated spirits.

ENAMELLING.—Give woodwork a coat of linseed oil before the enamel to stop the enamel cracking.

LIQUID PAINT AND VARNISH REMOVERS.—Apply with a padded stick a solution of one part turps and two ammonia, after having shaken them together till the mixture looks like milk. Leave a few minutes before rubbing off. Print on tins can probably be removed with meth. spirits rubbed on hard.

PAINTING.—If doing outside work, first spray the ground with water to avoid dust blowing onto your work and spoiling it. When painting a window-frame, cut a piece of soap like a wedge and rub it over the surface of the panes near the woodwork. When the paint is dry, rub the glass with a cloth, and the splashes will come away with the soap. Before putting away partly used tins of paint, pour a little turps gently on the surface to keep a hard skin from forming. Mix with the paint before using.

TO CLEAN PAINT AND VARNISH.—Hot water is destructive to paint—never use it. Wash with a solution of one teaspoon salts of tartar to half a pail of warm water, using no soap; or add a little kerosene to the water being used. Rubbing with a paste of whiting and water is excellent. If it is very dirty, use Fuller's earth. Finger marks can be removed by the application of ammonia. Clean white paint with the water in which onions have been boiled. White enamel should not be cleaned with soap or soda. Wipe with a flannel dipped in meth. spirits, then wash with warm water to which a little fine oatmeal has been added. To clean a painted wall, start from the bottom and wash

upwards with warm water, to which a little kerosene has been added. Dry well, then moisten a rag with linseed oil and rub all over.

TO REMOVE GREASE OR SMOKY MARKS BEFORE PAINTING.—Wash with saltpetre or a thin lime white-wash. If soap is used, be careful to rinse it all off.

TO REMOVE MILDEW FROM PAINT.—Put into a bucket 8.8 oz. boracic acid and 32.2 fl. oz. strong ammonia. Add sufficient water to make 1 gallon. Wash thoroughly with this solution, then dry off. It is possible that a strong hose pressure will remove some mildew.

TO REMOVE THE ODOUR OF PAINT.—Place wide-open vessels of water in the room. If a little sulphuric acid or chloride of lime is added, so much the better. Straw saturated with water is also effective.

POT PLANTS.

ASPIDISTRAS.—They need small growing space. Only re-pot when the roots have nearly filled the pot. Then keep them in a semi-shaded position to force early leaf growth. Be careful not to over-water them, because too much moisture will turn the leaves yellow. When infested with mealy bug, that shield-like pest, cut off the worst infested leaves and burn them, then dab the shields on the remaining leaves with methylated spirit. A week later, sponge the leaves with thin starch. A little rotted cow manure will act as a tonic after this operation.

CACTI.—They flourish only in loose soil. This can be made up of equal parts of garden loam, coarse sand, and well-rotted leaf mould. Add to this a little charcoal to keep the soil sweet. Also a little lime in some form or other—ground-up mortar would supply this element. Plant in a sunny position on a rockery if you have one, and always keep the roots a little moist. It is a fallacy that cacti require little or no watering.

FEEDING POT PLANTS.—Water them occasionally with weak liquid cow manure to which a little soot has been added. Give ferns that are looking a little sickly a few drops of castor oil at their roots, and leave the pot immersed in water all night. Do not repeat this treatment more than every couple of months. There are excellent nourishing preparations on the market, which should be fed to the plants about every two months. Ferns particularly respond wonderfully to such treatment.

Tea is a splendid tonic for jaded-looking indoor plants. Simply water them with lukewarm tea, or place a handful of leaves round the roots, which will eventually get watered

into the soil and form a good manure to stimulate growth.
PALMS.—*Kentia*, bungalow, and cocos palms should have a little top soil added to them each year to stimulate growth.

SOIL FOR FERNS.—If possible, obtain from the bush the friable, dark soil found at the foot of big trees, for it is composed wholly of decayed vegetable matter, and is nearly always free from acidity. Sharp sand mixed with it will improve it, though its addition is by no means essential. To make a good soil for ferns, mix equal parts sand, old cow manure and leaf mould into crushed up peat.

STAGHORN AND ELKHORN FERNS.—Pack behind them sphagnum moss or rotted cow manure in hessian. Fasten them to logs of wood and hang in a protected sunny spot. Water regularly. These ferns do not make much growth till their second year.

TO CLEAN BROAD-LEAFED PLANTS.—Sponge the leaves all over with a soft cloth wrung out in soapy water, or in milk and water, then either shower them with a watering can or hose.

WATERING POT PLANTS.—The most satisfactory method of watering is to immerse the pots in a tub of water. In summer the plants will need to be done every second day. Always keep them a little moist. Some indoor plants respond to lukewarm water splendidly—the large variety of *primulæ*, for example.

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